

Cheddar Peynirli Dip Sos

Creamy Turkish-style cheddar cheese dip sauce (queso) with jalapeños and spices. Perfect for tortilla chips, nachos, and Tex-Mex dishes.

5 min

HAZIRLIK

10 min

PIRME

15 min

TOPLAM

8

PORSIYON

Easy

ZORLUK

Cheddar Peynirli Dip Sos

Malzemeler

- 1 lb cheddar cheese
- 1 tbsp butter
- 1 cup tomato
- 1 onion
- 2 clove garlic
- 2 jalapeno pepper
- 1 bell pepper
- 1 tbsp corn starch
- 1 cup milk
- 1 cup cilantro (coriander)
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp cumin
- 15 oz tortilla chips

Yapılışı

- Prepare the Base**

Heat 1 tablespoon butter in a medium saucepan over medium heat until melted and foamy, about 1 minute.
- Add 1 diced onion to the butter and cook, stirring occasionally, until soft and translucent, about 3-4 minutes.
- Add 2 cloves minced garlic and cook, stirring constantly, until fragrant, about 30 seconds.
- Add Vegetables**

Add 2 diced tomatoes and 1 diced jalapeño to the pan and cook, stirring frequently, until tomatoes break down and release their juices, about 4-5 minutes.
- Stir in 1 cup roasted bell peppers, 1 teaspoon cumin, 1 teaspoon onion powder, and 1 teaspoon black pepper until evenly distributed.
- Create the Sauce**

Sprinkle 1 tablespoon cornstarch over the vegetable mixture and stir constantly for 1 minute to cook out the raw flour taste.
- Gradually whisk in 1 cup milk in a steady stream, whisking constantly to prevent lumps from forming.

- 8 Bring the mixture to a gentle simmer and cook, stirring frequently, until thickened enough to coat the back of a spoon, about 3-4 minutes.
- 9 **Add Cheese**
Reduce heat to low and gradually add 15 oz shredded cheddar cheese in small handfuls, stirring constantly until each addition is completely melted before adding more.
- 10 Season with salt to taste, starting with ½ teaspoon and adjusting as needed.
- 11 **Serve**
Remove from heat and serve immediately while hot with tortilla chips, crackers, or vegetables for dipping.

?puçlar?

Always use freshly grated cheese instead of pre-shredded varieties to ensure the smoothest, creamiest texture without any grittiness from anti-caking agents.

Keep the heat at medium or lower when melting the cheese to prevent burning or creating a grainy texture that can ruin the smooth consistency.

Add salt only after incorporating all the cheese, as this allows you to better control and adjust the seasoning to your taste preferences.

Stir constantly when adding milk and cheese to prevent any lumping and ensure a perfectly smooth, homogeneous sauce throughout.

Adjust the consistency by varying the amount of milk - use less for a thicker dip or more for a thinner, more pourable sauce.

Roast the bell peppers before adding them to the sauce for a deeper, smokier flavor that enhances the overall taste profile.

Serve in a cast iron skillet or slow cooker to keep the queso warm for longer periods during parties or gatherings.

Skip the cornstarch if you prefer a thinner, more flowing consistency, but keep it for a thicker, more substantial dip texture.