
Frijoles con Queso (Hot)

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Party Recipes from the Charleston Junior League - 1993

If you bake this dip in a glass or porcelin baking dish, it can be reheated in a microwave oven during the serving period or next day.

2 cans (16 ounce ea) refried beans
1 can (4 ounces) chopped green chilies
1/2 teaspoon ground cumin
1 cup sour cream
2 cups grated sharp Cheddar cheese
2 scallions, finely sliced

Preheat the oven to 325 degrees.

In a medium-size bowl, combine the beans, chilies and onions. Spread the mixture in the bottom of a two-quart casserole dish. Top with the sour cream, spreading it evenly from edge to edge. Spread the cheese evenly over the sour cream.

Bake until the cheese is melted, about 15 minutes. Remove from the oven and top with the sliced scallions.

Serve with tortilla chips.

Yield: 12 to 15 servings

Appetizers

Per Serving (excluding unknown items): 1048 Calories; 54g Fat (45.4% calories from fat); 39g Protein; 106g Carbohydrate; 28g Dietary Fiber; 102mg Cholesterol; 2275mg Sodium. Exchanges: 6 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 9 1/2 Fat.