

Queso Fundido Dip

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*1 tablespoon vegetable oil
1 shallot, chopped
1 clove garlic, chopped
1/2 teaspoon ground cumin
1/2 teaspoon Kosher salt
1/4 cup tequila or water
6 ounces grated cheddar cheese
6 ounces grated pepper jack cheese
sliced pickled jalapeno peppers (for
topping)
torn cilantro (for topping)*

In a nine-inch cast-iron skillet, heat the vegetable oil over medium heat. Add the shallot, garlic, cumin and Kosher salt. Saute' until softened, 3 minutes. Carefully add the tequila. Simmer until almost dry.

Off the heat, stir in the cheddar and pepper jack cheeses.

Broil until bubbling, 2 to 3 minutes.

Top with sliced jalapenos and cilantro.

Per Serving (excluding unknown items): 821 Calories; 70g Fat (76.6% calories from fat); 43g Protein; 5g Carbohydrate; trace Dietary Fiber; 178mg Cholesterol; 1999mg Sodium. Exchanges: 0 Grain(Starch); 6 Lean Meat; 1/2 Vegetable; 10 Fat.