

Queso Blanco

Yields: About 2 cups queso

1 tablespoon olive oil

1/4 cup white onion, finely diced

1 large jalapeno, seeds and stem removed; finely diced

12 oz white American cheese, shredded

4 oz Monterrey Jack cheese, shredded (don't use pre-shredded)

1/2 to 1 cup cream, half-and-half, or whole milk

1 - 2 roma tomatoes, seeds removed and diced

1 small bunch cilantro, roughly chopped

Heat the oil in a saute pan over medium heat. Saute the onion and pepper until softened and reduce heat to medium-low. Stir in the shredded cheese and 1/4 cup of the cream. Quickly stir until the cheese is melted. Add the tomatoes, cilantro, and additional cream a little at a time until you reach desired consistency. Serve immediately with tortilla chips, tortillas, or on tacos, burritos, etc.

Source: [Confections of a Foodie Bride](#)