

Cinco de Mayo Beer Queso

INGREDIENTS

- 2 **tbsp** vegetable oil
- 1/2 yellow onion (chopped)
- 1 jalapeño pepper (seeded and diced)
- 2 **cloves** garlic (minced)
- 2 **tsp** ancho chili powder
- 1 **tsp** cumin
- 1/2 **cup** whole milk
- 1 **jar** TOSTITOS® Salsa Con Queso
- 1/2 **cup** TOSTITOS® Chunky Salsa Medium
- 12 **oz** sharp cheddar cheese (shredded)
- 12 **oz**, **reserve 2 oz** Monterey Jack cheese (shredded)
- 1 small tomato (diced)
- 1 avocado (diced)
- 1/2 **cup** beer
- 4 **oz** cream cheese
- Salt (to taste)



PREP TIME

5min



COOK TIME

10min



SERVES

8

FEATURING



HOW TO MAKE

DIRECTIONS

- In a large saucepan, heat oil over medium high heat.
- Sauté the onion, garlic, and jalapeño for 3-5 minutes, until onion is fragrant.
- Add in the cumin and Ancho powder and cook for an additional minute.
- Reduce the heat to medium low. Add the milk, beer, Salsa Con Queso, Tostitos Salsa and cream cheese, stir until warm.
- Stir in all the sharp cheddar and 10 oz of the Monterey Jack. Continue to stir until cheese is melted.
- Salt to taste.
- Top with diced tomato, diced avocado.
- Serve queso warm with Tostitos Hint of Guacamole chips or your favorite Tostitos tortilla chips.