



Chile Con Queso with California Dried Figs & Serrano Chiles

By Chef Robert Del Grande

Restaurant RDG + Bar Annie, Houston, Texas

INGREDIENTS

4	ounces	sharp cheddar cheese
4	ounces	Velveeta
½	cup	half & half
2	ounces	dried California Mission Figs or Calimyrna Figs: minced
¼	each	white onion: minced (approximately ¼ cup)
1	each	serrano chile or jalapeno chile: minced
4	tablespoons	cilantro, chopped
1	teaspoon	fresh lime juice

PROCEDURE

Combine the figs, onions, chile, cilantro and lime juice in a bowl. Lightly toss. Reserve.

In a sauce pan, combine the cheeses and the half & half. Over medium heat while stirring, slowly bring the liquid to a simmer. Continue to stir until smooth & creamy. If the Chile con Queso becomes too thick, add a little additional half & half to thin.

When ready to serve, stir the fig mixture into the warm Chile con Queso. Serve with tortilla chips.

Serves 4