

## ***Chili & Beer con Queso Recipe***

From Cryptobrewology.com

### **Ingredients:**

2 tsp Extra Virgin Olive Oil  
1 Medium Onion (Chopped)  
2 Cloves Garlic  
1 C. Pale Ale  
3/4 C. Milk  
1/4 C. Milk + 4 TBL Cornstarch (cornstarch slurry)  
2 C. Grated Sharp Cheddar  
1 10oz. can of Ro-Tel (drained)  
2 TBL Lime Juice  
1 tsp Salt  
1 tsp Chili Powder  
1 to 2 TBL each:  
    Minced Jalapeño Pepper, Chopped Scallions  
    Chopped Cilantro, Diced Tomato  
*(Save a little of those last four for garnish!)*

Heat the olive oil in a medium pot. This recipe makes about 4 cups so use a pot that will hold one quart with a little room.

Add the onion and garlic and let it heat through until it's tender and beginning to brown, about 4 minutes.

While the onions and garlic are heating, mix a cornstarch slurry in a small bowl. To do this, blend the 1/4 C. of milk with 4 TBL of cornstarch. Set it aside.

Next stir the beer into the pot with the onions and garlic. Let it heat through, blending with the flavors, for about 2 minutes.

Now stir in the 3/4 C. of milk. Heat until simmering. Once it begins to simmer add the cornstarch slurry slowly, a little at a time, while constantly stirring.

After the sauce has thickened, 1 to 2 minutes, remove from heat and melt in cheese.

When the cheese is thoroughly melted and blended in add the drained Ro-Tel, lime juice, salt, chili powder, jalapeño, scallions, cilantro and tomato. Stir, garnish and Serve.