

Ninfa's Chile con Queso

1 c.	Whole Milk	1 oz.	Diced Onions
1½ #	Velvetta Cheese	1 oz.	Diced Celery
½ c.	Half and Half	3½ oz.	Diced Tomatoes
2½ oz.	Grated Cheddar Cheese	1 oz.	Diced Jalapeños (Pickled)
1 oz.	Diced Bell Pepper	2 Sprigs	Chopped Fresh Cilantro
½ oz.	Fresh Diced Jalapeños		

Prepare double boiler pot, add milk, half and half, velvetta cheese and cook on medium heat until melted. Add cheddar cheese and stir until melted. Lightly sauté bell pepper, onions, and fresh Jalapeños in butter. Add tomatoes, pickled jalapeños, celery, approximately 2 sprigs of cilantro and the sauté mixture to the cheese sauce. Cook for 5 more minutes.