

queso

250g	cheddar cheese
250g	Monterey Jack or Mozzarella
2tbsp	unsalted butter
500ml	whole milk, divided
1tbsp	cornstarch
2tsp	ground cumin
½ tsp	cayenne pepper
½ tsp	Kosher salt

1. Prep the cheese: Grate both cheeses and toss them together in a bowl.
2. Make the slurry: In a small cup, whisk 1 tbsp cornstarch into 125 ml (½ cup) cold milk until fully dissolved. Set aside.
3. Start the base: In a medium saucepan, melt the butter over medium heat. Add the cumin, cayenne, and salt; stir for 30 seconds to bloom the spices.
4. Add milk: Pour in the remaining 375 ml milk, bring to a gentle simmer, and stir often to prevent scorching.
5. Thicken: Stir in the cornstarch slurry and cook for 1–2 minutes, until the milk thickens slightly.
6. Melt in the cheese: Reduce the heat to low. Add the grated cheese a handful at a time, stirring constantly until smooth and creamy. Do not let it boil, or the cheese may separate.
7. Adjust consistency: If the queso is too thick, whisk in a splash of extra warm milk until it reaches your desired texture.
8. Serve: Transfer to a warm bowl or a small slow cooker on the keep warm setting. Serve immediately with tortilla chips, soft pretzels, or as a topping for tacos and nachos.

💡 Tip: For extra flavor, you can fold in diced roasted chilies, sautéed onions, or fresh cilantro at the end.