



Fredericksburg Farms

Country Goodness, Gourmet Taste
www.fredericksburgfarms.com 830-997-0960

Queso Fundido

Queso Fundido is one of our favorite party dips. It's sooo good that your friends will require it all your future parties! It's a little time-consuming, but well worth the effort, and you can do it in stages. Smoke the mushrooms ahead of time, then assemble the mixture and have it ready to bake at party time. Serve with warmed, soft corn tortillas or your favorite tortilla chips.

2 tablespoons pure olive oil
2 poblano chiles, blistered, peeled and cut into tiny dice
1 small white onion, chopped
1 large garlic clove, minced
½ pound shitake mushrooms, smoked and sliced
½ pound crimini mushrooms smoked and sliced
½ pound portabello mushrooms, smoked and cut into tiny dice
1 tablespoon beef bouillon granules
1-1/4 cups **Fredericksburg Farms Watershed Ranch Roasted Chipotle Salsa**
Salt and pepper to taste
2 cups (8 ounces) shredded quesadilla cheese
½ cup minced cilantro
Warmed corn tortillas or corn tortilla chips

Heat the olive oil in a heavy 12-inch skillet over medium heat. Add the poblano chiles, onion, and garlic. Cook until onion is wilted and transparent, about 5 minutes. Add the mushrooms, beef bouillon granules and **Watershed Ranch Roasted Chipotle Salsa**. Cook, stirring often, until liquid is slightly reduced, about 8 minutes. Set aside to cool completely.

When ready to cook and serve, preheat oven to 450 degrees. Stir the shredded cheese and cilantro into the mushroom mixture. Turn out into a shallow casserole dish and bake in preheated oven until bubbly and slightly browned on top. Remove from oven and serve with warm corn tortillas or tortilla chips.