



## *Queso Fundido with Cornbread Dippers*

When a recipe calls for fresh roasted peppers or says to roast, skin and peel peppers, this is how you do it. Start by quartering the peppers, discarding the seeds and cutting away any membrane inside. Lay them flat, skin side up, on a foil lined baking sheet. Broil on low for about 5 minutes until all the skin blisters and browns. Remove them from the oven and wrap them in the foil. Let stand for about 15 minutes then open the foil and let them cool for a couple minutes.

You'll now be able to easily peel away the skin and chop up your peppers! For this recipe, you will do the same thing with the sweet red pepper. You can do them all at the same time or separately, then chop them coarsely. Next chop the jicama semi coarsely. You'll want some chew in your dip, but not huge chunks. Next chop the onion finely, you will saute it later.

Shred the cheese and toss with the flour in a bowl. Saute the onions in a medium saucepan with butter until tender. Stir in the half and half or cream and then begin adding the cheese, a little at a time, stirring until melted over medium-low heat. Once all the cheese is melted, add the chopped peppers and jicama and stir until heated through. Serve immediately or transfer to a fondue pot and keep warm for up to 2 hours. If you're a meat eater, add 1/4 lb cooked, crumbled chorizo when you add the peppers.

To make the cornbread dippers, prepare a batch of your favorite cornbread and cook it in a 8" or 9" square pan according to the directions. When the cornbread is done cooking, place on a wire rack and cool completely. Using a long serrated knife, cut the bread into 1/2 lengths, then into halves or thirds to create the dippers. Yes, it will crumble a bit and they won't be perfect, but it doesn't matter!

Place them in a single layer on a large, ungreased baking sheet and cook for 5 minutes at 400°. Flip them over and cook for another 5 minutes. Let them cool and store in an airtight container for up to 4 days. Great part is you can make these ahead of time!

### INGREDIENTS

- 2 fresh roasted poblano peppers
- 1 small fresh roasted red pepper
- 12 ounces Monterey Jack or Pepper Jack cheese
- 2 tablespoons flour
- 1/3 cup finely chopped onion
- 1 tablespoon butter or margarine
- 3/4 cup half-and-half or light cream
- 1/3 cup finely chopped jicama