

Sun~Dried Tomato Queso Dip



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

2T butter

1/2c onions, minced

1 red bell pepper, diced

3c corn, fresh off the cob

1/4c sun~dried tomatoes in oil, drained,
chopped

2 garlic cloves, finely minced

1 jalapeno, seeded, finely minced

8oz Goat's cheese

1/2c heavy cream

2T cilantro, chopped, for garnish

In saucepan, over medium heat, melt butter. Add onions, bell pepper and sauté for 2 minutes. Season with salt and pepper. Add corn and sauté 8~10 minutes.

Stir in sun~dried tomatoes garlic, jalapenos, goat cheese and cream. Cook 2 minutes until thick and creamy. Season with salt and pepper. Top with chopped cilantro. Serve with tortilla chips.

Debbie Spangler ~ Certified Personal Chef

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