

Taste of Chicago To-Go Recipe

Chef Darnell Reed of Luella's Southern Kitchen

Preparing: Salsa Con Queso!

Recipe:

Ingredients:

2 oz butter melted

2 oz AP flour

2 teaspoons mustard powder

1/2 teaspoon paprika

1 bay leaves

1 quart heavy cream

43 ounces whole milk

4 oz mascarpone cheese

6 oz sharp cheddar

1 pounds American cheese

16 ounces hot salsa (I used Frontera Grill chipotle)

Salt and freshly ground black pepper to taste

Instructions:

Melt the butter and whisk in the flour and set aside. Bring the cream to a boil, add dry mustard, paprika, bay leaves and milk and reduce by half. Add the milk and return to a boil. Add the roux (butter and flour mixture) then reduce to a simmer whisking to remove any lumps. Return to a simmer. Remove the sauce from the heat and season to taste with salt and pepper. Add cheeses and whisk to melt cheese. Lastly whisk in the salsa and pepper to taste.