



In a medium saucepan, heat 5 Tablespoons of butter over medium-low heat until melted. Add the flour and stir until smooth. Over medium heat, cook until the mixture turns a light, golden sandy color, about 6 to 7 minutes.



Meanwhile, heat the milk in a separate pan until just about to boil. Add the hot milk to the butter mixture 1 cup at a time, whisking continuously until very smooth. Bring to a boil. Cook 10 minutes, stirring constantly, then remove from heat. This is our White sauce base for the con queso.



In a large saucepan sauté the onions and Jalapeño until translucent over med heat. Reduce heat to low and add the white sauce and add 1 cup of the cheese at a time. Stir the cheese until melted and add the next cup until all the cheese is melted. Add the spinach and cook over low heat until all incorporated. Make sure to keep stirring so you don't burn the con queso. Add salt and pepper to taste



Chef Reilly's

SPINACH CON QUESO

- 5 and 1/2 Tbsps. Butter**
- 4 Tbsps. Flour**
- 4 Cups Milk**
- 1 and 1/2 Cup Cheddar Cheese**
- 2 and 1/2 Cups Pepper Jack**
- 1 Med White Onion Diced**
- 8 oz. Fresh Baby Spinach**
- 1/2 Cup Fresh Jalapeño Finely Chopped**
- Salt & Pepper to Taste**

Make it easy...Serve with tortilla chips. You're going to love it. Award Winning!
-Chef Reilly



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