

a pearl kind of girl

Bob Armstrong Queso

1 tablespoon vegetable oil	3 tablespoons unsalted butter
1 pound ground beef chuck (20% fat)	1 large poblano chile, chopped
1 medium onion, chopped	3 jalapeños, finely chopped
1 green bell pepper, chopped	2 medium tomatoes, chopped
2 garlic cloves, minced	2 tablespoons all-purpose flour
3 tablespoons taco seasoning	1 1/2 cups milk
	1 pound Monterey Jack cheese, grated
	1 pound sharp cheddar cheese, grated

Heat oil in a large skillet over high. Add half chopped onion, bell pepper and garlic, cook until slightly brown about 2 minutes.

Add beef, breaking it up until fully browned. Add taco seasoning and simmer until well combined. Transfer meat to crockpot and set to low heat.

Melt butter in a medium saucepan over medium heat. Cook the remianin half chopped onion, poblano chile, jalapeños, and tomatoes. Cook about 8 minutes or until most juices have evaporated.

Stir in flour and whisk in milk and cook until mixture comes to a boil and thickens. Reduce heat and gradually add cheeses and cook, stirring often, until cheese is completely melted and queso is smooth.

Pour queso in the crockpot and stir into the beef. Add top with fresh guacamole and with tortilla chips.

