

Baked Queso Dip



Ingredients

250g lean minced beef	1/2 cup gouda cheese, shredded
1/2 red onion, finely chopped	1 cup strong cheddar cheese, shredded
4 cloves fresh garlic, finely chopped	125g cream cheese
1 tsp ground cumin	200g canned black beans, drained and rinsed
1 tsp smoked or hot paprika	1 jalapeno pepper, deseeded and finely chopped
400g can diced tomatoes	2 tbsp fresh coriander, finely chopped
1 tbsp tomato paste	Corn chips, to serve

Directions

Step 1 – Prepare the BBQ for indirect cooking over medium heat (180 – 200°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 2 – Preheat an oven proof skillet in the BBQ, and once hot, add the minced beef. Stir to cook and break up any lumps. Once browned, drain any excess liquid and add the red onion, garlic, cumin and paprika and fry for 6-8 minutes.

Step 3 – Add the tomatoes, tomato paste, cheeses and black beans and stir until the cheeses are melted, then cook the mixture, covered, for around 10 minutes. Uncover and stir then cook for a further 5-10 minutes, or until the mixture is creamy and most of the moisture has evaporated.

Step 4 – Stir through the jalapeno then top with the coriander before serving hot with corn chips.

