Southwest Queso

...from the kitchen of Southern Charm Winery

for a spicy queso dip:

* Prepare Southwest Queso dip as directed and add (1) can Ro-Tel Tomatoes, Original. Serve with blue corn tortilla chips.

for something a little different:

- * Use prepared Southwest Queso on top Nachos or chili
- * Create an Southwest Wrap by layering turkey, avocado, lettuce, tomato, cheddar cheese and Southwest Queso dip in a whole wheat tortilla. Wrap and enjoy!
- * Create an Beefy Southwest Casserole by layering * 1-lb cooked ground beef (seasoned with salt, cumin and paprikia), *cooked rice and *1-2 cans tomatoes (I use Ro-tel). Bake in 9x13 dish for 30 minutes. Top with monterery-colby jack shredded cheese and bake additional 5 minutes or until cheese is melted.

suggested wine pairings...the sweet-tart flavors of Carolina Sunset or Crimson Passion will play off the spiciness very well. Catawba Spring or South Fork will provide a bolder wine pairing.