

Ever had cheese dip that had a dull taste to it? Maybe it was the kind of cheese, or maybe it was the ingredients put in the cheese dip. Or perhaps it was the way the dip was cooked. Among these problems, there is an easy way to make cheese dip so that the taste will have the tasters coming back for more; however, the process is not so much as a 1-2-3-step procedure either.

To begin making the cheese dip, one must first gather all of the ingredients and cooking materials that is needed. For the ingredients, a 16-ounce block of cheese, (preferably Velveeta cheese) will be necessary. Also, butter, flour, 10 ounces of diced tomatoes, 12 ounces of evaporated milk, chili and garlic powder, cumin seed, and tortilla chips will be necessary. For the cooking materials, spoon measurements and a double boiler is needed. A simple pot and perhaps a metal bowl to fit inside the pot may be used if a double boiler is not handy. After gathering each of the above materials, the process will be ready to begin.

First, set the stove to medium-low then put 1 cup of water in the bottom boiler, or pot and allow the water to heat up. When it begins to boil, add 2 teaspoons of butter and flour to the top boiler, or metal bowl. Make sure not to add too much flour because that will make the cheese dip thick in texture and taste. Let it sit until the butter has melted and the flour has dissolved. Now add the evaporated milk and stir every few minutes as it heats up. To save time, while waiting for everything to warm up, go ahead and begin cutting the block of cheese into small pieces, about 1 inch in size for each piece. When everything has heated for about five minutes, next add the diced tomatoes and again allow five minutes of heating time. After five minutes has passed, at this point the spices are ready to be added to the dip.

The amount of chili and garlic powder is an option to the one who is cooking the dip; however, sprinkling the two spices over the ingredients will be enough. The cumin seed itself adds a substantial portion of the taste to the cheese dip; however, be careful of how much is added because too much of the seed may leave a bitter taste in someone's mouth. One or two sprinkles of cumin seed should add just enough taste, but not too much. The ingredients should now have an orange-yellowish look. It may also look watery or thin; nevertheless, when the cheese is added it will have more texture.

At last, the cheese is ready to be added to the ingredients. Before doing so, increase the amount of heat from medium-low to medium so the cheese will melt faster. Now put each piece of cheese into the top boiler or metal bowl and stir every five minutes. It will take approximately fifteen to twenty minutes for all of the cheese to melt. While the cheese is melting, it might be a good idea to gather a few handfuls of tortilla chips and place them on a cookie tray to warm up in the oven; set the oven to about 150 degrees and let the chips sit for about ten minutes. After fifteen minutes the cheese dip should not look too thin or too thick. If perhaps the dip is still too thin, allow it to sit for another ten minutes, or add another teaspoon of flour with a spoon of milk. The milk is to help the flour from being lumpy.

Finally, when the cheese dip has melted it is ready to be served. There should be enough cheese dip for up to ten people. Although the process may sound time consuming, the end results will be pleasurable and there should not be any complaints of the dip being too dull.