

Chile con Queso Puffs

(from Comida Sabrosa by Sanchez and Yund)

INGREDIENTS FOR PUFFS:

1 cup water
½ cup butter
¼ tsp salt
1 cup flour
4 eggs

Preparation:

1. Grease a large cookie sheet.
2. Heat water, butter and salt in 3-quart saucepan over medium heat until butter melts and mixture boils. Remove from heat.
3. Add flour all at once.
4. Stir vigorously until mixture forms a ball.
5. Add eggs one at a time.
6. Beat well after each egg.
7. Drop batter by quarter-cups on greased cookie sheet, in mounds 3 inches apart; swirl tops of each.
8. Bake 30 minutes at 425 or until golden brown. Remove cookie sheet from oven.
9. Slit sides of each puff to allow steam to escape.
10. Replace in oven and bake 10 minutes longer.
11. Cool puffs on wire rack.
12. Slice puffs and fill with chile con queso
13. SERVE

(Makes 2-3 dozen, depending on size.)

FILLING (Chile con Queso Dip)

INGREDIENTS:

1 large onion, chopped
½ cup butter
1 16 oz. can tomatoes, well drained, chopped
1 cup chopped roasted green chile (or ½ cup chopped jalapenos)
2 lbs Velveeta cheese, cubed
1 tsp garlic salt
1 tsp onion salt

Preparation:

1. Sauté onion in butter.
2. Add tomatoes (chopped) and green chile.
3. Simmer slowly until most of the liquid is evaporated.