

Chile Con Queso

Recipe from John Lewis

Adapted by Maggie Hennessy

Time 15 minutes

Rating ★ ★ ★ ★ ★ (51)

This deliciously messy chile con queso from the chef John Lewis pays homage to the version he grew up eating at [Chope's Town Bar & Cafe](https://www.facebook.com/chopesbar/) (<https://www.facebook.com/chopesbar/>) in La Mesa, N.M. Chope's closely guarded queso comprises thin, roasted Hatch green chile salsa topped with melted cheese and served with fresh flour tortillas for pinching. Mr. Lewis tinkered for years to get this simple assemblage right, which he serves at his restaurant, [Rancho Lewis](https://www.rancholewischs.com/) (<https://www.rancholewischs.com/>), in Charleston, S.C. Heat the Hatch chiles in their liquid with a few umami-rich shakes of bouillon powder. Don't boil; you're after a loose, stewlike consistency. Stir in lime juice to brighten the flavors, top with cheese and broil until melted. Serve with hot flour tortillas. If chile juice drips down your arm, you're doing it right. —Maggie Hennessy

INGREDIENTS

Yield: 2 to 3 servings

1 cup roasted, chopped Hatch green chiles with their liquid (about 8 ounces), preferably frozen and thawed (see Tip), or jarred or canned

1½ teaspoons powdered or granulated chicken bouillon (see Tip)

PREPARATION

Step 1

In a small, heavy-bottomed saucepan, combine the chiles and chicken bouillon and bring to a simmer over medium-high heat, stirring once or twice. Do not bring to a boil or you may lose too much liquid. The final consistency of the chile broth should be similar to a loose stew.

Step 2

Remove from heat and stir in the lime juice. Pour the

1 teaspoon lime juice
¾ cup shredded semisoft
cheese (preferably a mixture
of asadero and Chihuahua, or
simply Muenster)
Hot, fresh flour tortillas, for
serving

mixture into a broiler-safe medium bowl or serving dish
and top with the shredded cheese.

Step 3

Broil on high about 6 inches from the heat source until
the cheese is completely melted, 2 to 4 minutes.

Step 4

Serve with hot, fresh flour tortillas.

Tips

*If using frozen chiles, make sure to keep the liquid that's
released as they thaw.*

*Canned or jarred chiles often have added salt. If your
chiles do, use only ¾ teaspoon chicken bouillon.*

Private Notes

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