

RV GODDESS: Jalapeno Popper Dip

This could not be easier. All the flavor of a jalapeno popper without the work and without deep frying. Just a few ingredients combine to a spicy gooey perfection - and just the thing for your next football game gathering. You will need a small (like a 4x6-inch au gratin) baking dish for this recipe. Doubled, the dip will fill an 8x8 baking dish.

8 ounce package cream cheese, softened
4 ounce can diced jalapenos, drained
4 ounce can diced green chiles, drained
1 cup grated sharp cheddar cheese
Tortilla chips

Heat oven to 375°. Oil a small shallow dish (about 4x6 inch). Combine the softened cream cheese, jalapenos, green chiles and grated cheese in a small bowl. Use a spatula to mix well. Transfer the mixture to the prepared baking dish and smooth the top. Place four or five tortilla chips in a plastic bag and use your fingers to crush the chips until they resemble corn meal. Sprinkle the crushed chips evenly over the top of the cheese mixture. Bake for approximately 30 minutes, or until the sides begin to brown and the cheese is bubbly. Serve immediately with tortilla chips for dipping. Serves 4-6 as an appetizer.

RV NOTES: No need to be fancy. No need for a strainer. Just remove the tops from the can and push down to remove the excess liquid (like you would do for a can of tuna) from the cans. I like Ortega or Hatch brands for the chilies and jalapenos. Be sure to buy diced, not sliced!