

Canning Cheese Dip" by Vickie Wright
makes 20 jelly jars.

6 lbs. Velveeta cheese,
3 1/2 cups heavy cream,
1/4 lb. butter,
1 quart milk,
diced jalapeno's to taste.

Directions.

1. Melt butter in sauce pot
2. Add milk and cream
3. slice cheese into above mixture
4. Melt cheese very slowly if melted too fast it will scorch on the bottom. Mix well.
5. ladle into sterilized hot jars.
6. Put lids and rings on jars finger tight.
7. Hot water bath 20 minutes.

Makes approx. 20 1/2 pint jars. Enjoy!
you can use canned diced green chilis, or rotel drained as well!!**

(Vicki Wright) my favorite was the mild green chili or the rotel. I also added some Jalapenos to the rotel ones to do a mild and a hot it is great to mix and match you might try some of the pepper and onion in some.

I just loosely filled the jar about 1/2 way with whatever chopped stuff I was putting in and covered it with the cheese and used a chopstick to mix it well before washing rim and putting on the lid.