**Cowboy Queso**

Ingredients:

-1/2 lb ground beef

-Salt and pepper, to taste

-Pinch of red pepper flakes, optional

-¾ cup Pale Ale

-½ cup pepper jack cheese, shredded

-16 oz Velveeta cheese, cubed

-1 cup black beans, drained and rinsed

-¼ cup red onion, finely diced

-¼ cup fresh cilantro, chopped

-1 14.5-oz can Rotel tomatoes, partially drained

Instructions:

1. Cook and crumble the ground beef over medium-high heat in a large, high-walled skillet. Drain any grease once cooked through.
2. Add in the crushed red pepper flakes, salt/pepper, and beer. Let the beer reduce for 4-5 minutes.
3. Reduce the heat to medium-low. Add in the cheese and let it melt, stirring occasionally.
4. Once the cheese is melted, stir in the beans, red onions, and cilantro.
5. Add the tomatoes. You may also add some of the juice if you prefer a thinner consistency.
6. Let it continue to heat through for about 5 minutes, then serve with tortilla chips.

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