

**Queso Mexicano with Chipotle-Honey Sauce
(makes 6-8 servings)**



Ingredients

- 1/4 cup pure [honey](#)
- 7 oz. chipotle chile (if canned, drain and cut up)
- 2 Tablespoons apple cider vinegar
- 1/3 cup olive oil
- 1 lb. queso fresco (Mexican-style fresh cheese)

Instructions

Cut cheese into small cubes and place on either a shallow serving dish or deep dish and set aside . In a blender or food processor, blend chipotle chile with vinegar. Slowly add honey and olive oil. Continue blending until mixture has a thick sauce consistency. Pour sauce liberally over the cheese cubes. Place tooth-picks on cheese cubes and serve. Keep remaining sauce for dipping.

Courtesy of the National Honey Board, www.honey.com

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