

Murray's Chili Cheese Dip

Prep: 5 min. | Cook: 10 min. | Total: 15 min. | Serves 6-8

A classic combo of rich sauce and cheese



Ingredients:

- 15 oz. (1 can) Chili
- 1 tsp. Chili Powder
- 1 tsp. Ground Cumin
- 8 oz. Ben's Cream Cheese
- 1 ½ cups Stockinghall Cheddar, grated
- 1 ½ cups Maple Leaf Pepper Jack, grated
- ½ bunch Cilantro, chopped
- 1 ea. Murray's Sea Salt Crackers, 4 oz.

Directions:

1. Add the canned chili, chili powder, ground cumin, cream cheese, and ½ cup of water to a medium sauce pot. Heat over medium high heat until simmering.
2. Slowly add the grated cheese, whisking constantly. If the sauce begins to get too thick, add warm water, ¼ cup at a time. Continue to heat until cheese has melted completely.
3. Once melted, add in ¾ of the chopped cilantro, saving the remainder for garnishing the top.
4. Serve the cheese dip with crackers of your choice!