

# ZANAUBRE'S BUTTERNUT SQUASH QUESO DIP



## Yield

About 1 3/4 quarts,  
seven (7) 1-cup servings

## Ingredients

3 ½ cups roasted and mashed  
butternut squash  
2 tsp ground cumin  
1 Tbsp + 1 tsp smoked paprika  
1 Tbsp + 1 tsp chili powder  
1 Tbsp + 1 tsp garlic powder

1 Tbsp + 1 tsp onion powder  
¼ cup (2 oz) unsalted butter  
¼ tsp kosher salt  
¾ tsp ground black pepper  
3 cups (24 fl oz) skim or lowfat milk  
8 oz shredded colby jack cheese

## Procedure

1. Place roasted and mashed squash into a large blender or food processor. Set aside.
2. In a small bowl, whisk together the cumin, paprika, chili powder, garlic powder, and onion powder. Divide into two parts and set aside.
3. In a large, heavy-bottomed saucepan on medium heat melt butter. Reduce heat to low. Sprinkle in half of the dry seasoning mix, stir constantly, cooking over medium heat for 2 minutes. Do not let butter or seasonings burn.
4. Stir milk into the to the melted butter mixture, increase heat to medium and heat, stirring frequently until milk is just about to simmer. Whisk in cheese, stirring constantly over medium heat until cheese is fully melted.
5. Stir in remaining dry seasoning mix being careful not to create clumps. Continue to cook for 3 minutes more. Remove from heat and scrape into the blender/food processor
6. Blend/process until smooth, scraping down the sides as needed. Blend in salt and pepper. Adjust seasonings to taste, serve warm with tortilla chips.

## Allergen Alert

Contains dairy.

## Did you know?

Even though most winter squashes are harvested in the fall, they are called "winter squashes" because they store well during long, cold winters. That's when most people cook and eat them too.