



Cheddar Jalapeño Dip Extravaganza

Prepare your taste buds for an explosion of flavor with our Renard's Artisan Cheddar Jalapeño Dip Extravaganza! This isn't your average cheese dip – it's a gourmet adventure that combines the rich, complex flavors of Renard's Artisan Cheddar with the fiery kick of jalapeños. Perfect for game days, parties, or when you simply crave something extraordinary, this dip transforms simple ingredients into a masterpiece of creamy, spicy, cheesy perfection.

Featuring a blend of Renard's premium cheeses, including our signature Shredded Cheddar and grated Parmesan, this dip offers a depth of flavor that's truly unmatched. For those who dare to dial up the heat, we've included alternative suggestions like Cherry Chipotle or Sriracha Cheddar variations. The addition of fresh cilantro, tangy sour cream, and a secret touch of ranch dressing mix creates a harmonious balance that will keep your guests coming back for more.

Easy to prepare and impossible to resist, this Cheddar Jalapeño Dip is more than just an appetizer – it's the centerpiece of your spread that will have everyone asking for the recipe. So grab your favorite chips, veggies, or crusty bread, and get ready to indulge in a dip that's as artisanal as it is irresistible!

Ingredients

- 1 (8 ounce) package of Renard's Artisan Cheddar Cheese, divided in half

Cheddar Cheese Suggestions:

- [Renard's Artisan, Shredded Cheddar Cheese](#)
- [Renard's Artisan, Cherry Chipotle Cheddar Cheese](#)
- [Renard's Artisan, Sriracha Cheddar Cheese](#)
- ½ cup Renard's Artisan, [Grated Parmesan Cheese](#), divided

- 2 (8 ounce) packages cream cheese, softened
- 1 cup sour cream
- 1 (4 ounce) can diced jalapeno peppers with juice
- 1 (4 ounce) can chopped green chiles
- 1 jalapeno pepper, diced
- ¼ cup chopped fresh cilantro
- 1 (1 ounce) package ranch dressing mix
- 1 jalapeno pepper, sliced into rings

Directions

Preheat: Set your oven to 350°F (175°C).

Create the Base: In a large bowl, combine cream cheese, sour cream, canned jalapeño peppers (with juice), green chiles, freshly diced jalapeño pepper, cilantro, and ranch dressing mix. Mix until smooth and well-blended.

Introduce Renard's Magic: Grate Renard's Artisan, Cheddar Cheese and fold half of it into the mixture. The rich, complex flavors of this artisanal cheese will elevate your dip to new heights.

Layer the Flavors: Transfer the mixture to a baking dish. Top with sliced jalapeños for an extra kick.

Crown with Cheese: Sprinkle the remaining Renard's Artisan, Cheddar Cheese over the top. For an added flavor dimension, consider adding some of Renard's Artisan alternate cheese's as well.

Prepare for Baking: Cover the dish with aluminum foil to lock in the flavors and prevent the cheese from burning.

Bake to Perfection: Place in the preheated oven and bake for about 25 minutes, or until the dip is warm and bubbling.

Serve and Enjoy: Remove from the oven, let it cool slightly, and serve with your favorite dippers. The melted Cheddar Cheese will create a luxurious, gooey texture that's irresistible!



Renard's Artisan Cheese has been handcrafting Artisan Cheese in Door County, Wisconsin since 1961, creating over 100 varieties.

Located at 2189 County Rd DK, Sturgeon Bay, Wisconsin 54235
Shop Online at RenardsCheese.com or call 920-825-7272

