

Jalapeño Cheese Squares - A Spicy, Cheesy Party Favorite

Jalapeño Cheese Squares - A Goopy, Spicy Snack Everyone Will Love



OVEN
350°F

TIME
40 min

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INGREDIENTS

16 oz sharp cheddar cheese, shredded
16 oz Monterey Jack cheese, shredded
¾ cup crumbled cooked bacon
¾ cup diced pickled jalapeños
¾ cup all-purpose flour
15 oz evaporated milk
2 eggs

DIRECTIONS

- Step 1 - Mix the Base:** In a large bowl, combine the shredded cheddar and Monterey Jack cheeses. Stir in the crumbled bacon and diced jalapeños.
- Step 2 - Whisk the Wet Ingredients:** In a separate bowl, whisk together the evaporated milk, flour, and eggs until you have a smooth batter.
- Step 3 - Combine Everything:** Pour the wet mixture into the cheese and bacon mixture. Stir well until fully combined.
- Step 4 - Bake:** Grease a 9x13-inch baking dish and spread the cheesy mixture evenly inside. Bake at 350°F (175°C) for 35-40 minutes, or until the top is golden and set.
- Step 5 - Cool and Serve:** Let cool for 10 minutes, then cut into squares. Serve warm with your favorite dip or as-is for a handheld cheesy treat.

SWAPS & NOTES

Cheese Options : Feel free to experiment with pepper jack or mozzarella for a different flavor profile.

Heat Level : Adjust the jalapeños to your spice preference-or add fresh ones for an extra kick.

Make it Vegetarian : Skip the bacon, and consider adding finely chopped green onions for a savory twist.

Step-by-Step Instructions Step 1 - Mix the Base In a large bowl, combine the shredded cheddar and Monterey Jack cheeses.

TIPS FOR SUCCESS

Let it Set : Cooling helps the cheese squares firm up and makes them easier to slice.

Use Freshly Shredded Cheese : Pre-shredded cheese often has anti-caking agents that can affect melt quality.

Make Ahead : These can be baked a day ahead and reheated in the oven or microwave before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/jalapeno-cheese-squares-a-spicy-cheesy-party-favorite/>