

CHEESEBURGER QUESO

FROM A BOX ON THE GROCERY STORE SHELF... HECK NO!

This is meaty, cheesy, hearty, **QUESO!**

Bulk it up with Pasta & you have a stovetop Burger with Mac & Cheese.

STEPS

COMMENCE THE PARTY FOOD OR SIMPLY HAPPY FOOD!

1

🔪 Spoon about 1 C. of your Cheeseburger Chowder into a medium saucepan & warm on low to reduce a little. It will take approximately 10 minutes.

With this recipe, you definitely don't want to warm it on high heat – only low, or you'll end up with cheese seizing and sticking to the bottom of the pan. This IS NOT your typical Queso – or at least what most think of Queso. I think.

You know what I'm talking about – the block of processed cheese melted together with a can of tomatoes and some chilis & onions in it.

This is a WHOLE different flavor and texture, but a darn good one!

Once your Chowder is warmed through & reduced, add the following to the saucepan:

🔪 1 C. Shredded white Cheddar cheese
🔪 1/4 C. of your favorite salsa or your homemade Pico de Gallo. And folks, that's pretty much all she wrote.

2

🔪 Mix the cheese & salsa into the Chowder until the cheese begins to melt.

As I mentioned, this Queso will be on the stringy cheese pull side, not the milky side. Once you test it with a chip or even a spoon & the cheese is pulling away, you're done.

🔪 Top the meaty cheesy Queso with some cilantro and or some chopped scallions and there you have it.

TIPS

- ♦ To stretch your Queso Shake-Up even further, just boil 1 lb. pasta of your choice, mix it with warm Queso in a pot & you have a meaty stove-top Mac & Cheese. **Speaking of stretching, you might need to after hammering down this one!**

THE ULTIMATE SHAKE-UP:

Chowder, Burger, Queso & Mac & Cheese!

