

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!

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:

- ↑ 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.
- 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.

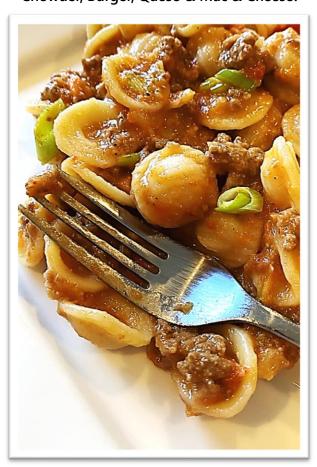
Once you test it with a chip or even a spoon & the cheese is pulling away, you're done.

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!



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