

FOOD HUSSY RECIPE: COPYCAT CARLOS O'KELLY'S QUESO (THE BEST QUESO EVER!)

What makes this queso so good? It's creamy and chunky – and it's because you actually saute the veggies in butter BEFORE you add in the cheese! The other key is low and slow – with the veggies and the cheese. So don't fire that stove on high for pete's sake! Take your time – it's all of five minutes and it's worth it!

THE BEST
Queso
EVER!



I finally have the actual recipe for my favorite queso on the entire planet! For 15 years, everytime I go home to Iowa – I have made my friends go to Carlos O’Kelly’s – just so I can eat this queso. Now – I CAN MAKE IT MYSELF! I had to share!!!

PREP TIME: 10 MINS**COOK TIME: 1 HOUR****TOTAL TIME: 1 HOURS AND 10 MINS**

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don’t forget to SHARE with your Facebook friends

INGREDIENTS

- 2 Tbsp of butter
- 1 Tsp garlic powder
- 3/4 cups diced onion (approx. 1/2 onion)
- 1/2 cups diced tomato (approx. 1/2 tomato)
- 2 Tbsp diced jalapeños canned
- 1 lbs Velveeta
- 2/3 cup sour cream

INSTRUCTIONS

1. Melt butter in saute pan
2. Add garlic powder and all veggies
3. Cook until soft on a low temperature (the longer and slower the better)
4. Cut Velveeta into cubes and put in a mini crock pot – add veggies.
5. Cook on low until Velveeta melts and then add sour cream – stir and keep at low to serve