

Chili con Queso (Mexican Cheese Soup)

Gerry Porter - Miami, FL

Treasure Classics - National LP Gas Association - 1985

Servings: 4

1 medium onion, chopped

*1 can (4 ounce) chopped
green chilies*

*1 can (28 ounce) whole
peeled tomatoes*

*2 cups grated cheese (jack,
cheddar)*

garlic (to taste)

salt (to taste)

Tabasco sauce (to taste)

Preparation Time: 15 minutes

Cook Time: 20 minutes

Spray a four-quart Dutch oven or soup pot with cooking spray so that the cheese will not stick.

Saute' the onion in a small amount of oil. Add the green chilies and tomatoes. Simmer until the tomatoes can be broken up. Season to taste.

Just before serving, add the cheese to the pot.

Spray the serving bowl and spoon with nonstick spray to prevent the cheese sticking.

Best when served with warm tortillas.

Per Serving (excluding unknown items): 10 Calories; trace Fat (3.4% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable.