

# Anita`s Chili Con Queso

Ann W Barrett - Prescott, AZ

Treasure Classics - National LP Gas Association - 1985

**Yield: 4 cups**

*garlic (to taste)*

*1 tablespoon bacon grease  
or butter*

*2 to 3 cans (4 ounce ea)*

*diced green chilies*

*1 can (32 ounce) tomatoes,  
drained*

*1/4 pound Velveeta cheese,  
diced*

*dash salt*

**Preparation Time: 20 minutes****Cook Time: 20 minutes**

In a saucepan, cook the minced garlic in bacon grease for 1 or 2 minutes. Add the green chilies.

Turn the heat very low.

The tomatoes must be squeezed and put in a colander to remove all liquid. Then add them to the chilies. Keep on low heat while dicing the Velveeta cheese.

When the mixture is hot, add the Velveeta cheese and salt. Remove the pan from the stove.

Replace the pan on the stove at very low heat, but do not cook. Keep over water or the lowest heat possible until the cheese is melted.

Best when served with chips.

---

Per Serving (excluding unknown items): 26 Calories; trace Fat (11.8% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 1 Vegetable.