
Chili Con Quesa

Joanne Brunskill - Dayton Hudson Central

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 20

2 pounds pasteurized process cheese spread, cut up

8 ounces (2 cups) Monterey Jack cheese

1 pound ground beef

1 large tomato, peeled

5 green onions, chopped

2 jalapeno peppers, chopped

1 can (4 ounce) chopped green chilies, drained

dash garlic powder

dash celery salt

2 to 3 packages tortilla chips

Place the cheeses into a slow cooker. Cover.

Cook over HIGH heat until the cheeses are melted, about one hour.

In a medium skillet, brown the ground beef. Drain well.

Stir the beef, tomato, green onions, jalapenos, green chilies, garlic powder and celery salt into the cheese mixture.

Cook for 60 to 90 minutes, stirring occasionally.

Serve warm

Appetizers

Per Serving (excluding unknown items): 256 Calories; 20g Fat (72.0% calories from fat); 15g Protein; 3g Carbohydrate; trace Dietary Fiber; 60mg Cholesterol; 274mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 3 Fat.