

Chile Con Queso from Barbara Guttery

1 large onion, chopped
1 clove garlic, finely chopped
2 T oil
1 #2 can of diced tomatoes (20 ounces)
2 small cans of chopped green chiles
½ t of oregano
1-2 pound box of Velveeta cheese

Sauté the onions and garlic in oil until soft. Add the tomatoes, chiles, and oregano. Simmer uncovered until nearly all of the liquid is gone. You can do this part ahead. When you want the queso, heat the base and add the cubed Velveeta. Melt the cheese over low heat. Serve warm with chips. IF you have leftovers, it freezes well.

Barbara, a childhood friend of Mel's from Vicksburg, gave me this recipe back in the early 1970s. I have served it at our church open house for years and years and always give Barbara the credit!!