



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Zesty Queso With Homemade Tortilla Chips

Chili con Queso was probably served at the first get-together in the Hill Country – it's been around that long! Now the quality of the queso depends a lot on the quality of the cheese you use to make it, so we know this one is top quality because we start with our own **Fredericksburg Farms Chili Con Queso De La Hacienda**; but equally important is the quality of the tortilla chips that you serve with it. You can't go wrong when you make 'em yourself – their taste can't be beat and they put those lame, grocery-store brands to absolute shame. Don't make them more than a day before serving, because like a lot of fresh-cooked foods, they don't keep too long.

Queso:

1 jar **Fredericksburg Farms Chili Con Queso De La Hacienda**

½ cup **Fredericksburg Farms Caliente Salsa**

Homemade Tortilla Chips:

White corn tortillas, cut into 4 to 8 wedges, depending
on the size chips you prefer

Canola oil for deep-frying heated to 350 degrees

Make the Tortilla Chips. Cut as many tortilla wedges as desired, but make enough for all of your guests to eat up that Chili con Queso. Fry the chips in batches, taking care not to crowd the oil. Cook just until they are crisp and light golden in color. Do not allow them to get too brown. Taste a few from the first batch to be sure they are crisp enough, but not too browned and "charred" tasting. Drain on wire racks set over baking sheets. Lightly salt the chips and serve them warm. The chips are best eaten the same day they are fried.

To make the Queso combine the **Chili Con Queso De La Hacienda** and **Caliente Salsa** in a small crock pot and stir to blend. Heat on high until blended and heated through, then turn to low to serve.