



## Restaurant Style Queso Con Carne

Prep time: 5 min | Cook time: 30 min | Total Time: 35 min | Servings: large batch for a party

### Ingredients

- 2.5 cups milk
- 2.5 lbs white American cheese, get a block from the deli, not the packaged sliced stuff.
- 1.5 cups Pace Picante Sauce
- 1 jalapeno, seeds removed, fine diced.
- 1 tsp cayenne pepper
- 1 lbs finely chopped browned ground beef (yes, cook your beef then chop it – don't miss this step)
- Optional garnish: chopped jalapeno and ground beef

### Directions

1. Cut cheese into 1" cubes and melt along with milk, over medium-low heat, stirring occasionally. You can use a double boiler for this to ensure the bottom doesn't burn but just keep in mind that it will take longer for the cheese to melt.
2. While the cheese is melting, brown the ground beef then drain and chop finely.
3. When cheese is smooth, stir in the chopped beef, chopped jalapeno, cayenne pepper and picante sauce.
4. Garnish with a sprinkle of ground beef and chopped jalapeno and serve with your favorite tortilla chips or warm tortillas.