

# Freeze Dried Queso

This recipe makes 2 large trays of Queso\*

[Nessa's Nook: Homemade liquid cheese queso and freeze dried](#)

## Ingredients:

½ of a #10 can of cheddar cheese sauce

1 pint of canned diced tomatoes

Hatch peppers to your own taste



## Directions:

1. Took about half the can of cheddar cheese sauce added tomatoes and hatch peppers
2. Stir well and spread out on trays
3. Put in freezer and freeze until solid
4. Freeze Dry
5. Powder (I like the large zipper top bag with a rolling pin method)
6. I like to store non long term (plan to eat fast) in just a half gallon jar with an o2 absorber and vacuum seal the jar and put lid on if not planning to eat fast put in mylar with o2 or use chamber vac
7. Store Appropriately (See Tips and Tricks for storage help)

### Cycle Time:

**Rehydration:** Add a little bit of hot water, stir, let sit for 2-5 minutes, check and repeat until desired consistency is reached



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray