

# Queso, Freeze Dried

This recipe will fill 2 medium trays\*

[Adventures in Freeze Drying: Freeze Dried Queso 2 Ways! Part 1, Making the Queso](#)

[Adventures in Freeze Drying: Freeze Dried Queso 2 Ways! Part 2. Rehydrating](#)

## Ingredients:

2 lbs Velveeta cubed  
2 cans Rotel  
1 lb cooked and seasoned hamburger



## Directions:

1. Cube your Velveeta and put into a crockpot on low heat
2. Add 2 cans of Rotel and stir
3. Cook your hamburger, drain and rinse
4. Add hamburger to the crockpot
5. Stir every fifteen minutes until the queso is smooth
6. Spread on a parchment lined tray, and add dividers set to 40 portion
7. Pre-Freeze until frozen solid
8. Freeze Dry
9. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** 22 ½ Hours

**Rehydration:** One serving is 10-12 squares  
Add ½ C of boiling water to the squares, with a fork or spoon break apart the squares and stir in the boiling water, cover and let sit for 5 minutes, stir again, add a little more water if necessary, you can also microwave to reheat and let sit until rehydrated. This takes time and patience to rehydrate fully.



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\*XL Tray = 15 Cups/Tray  
Small = 4 Cups/Tray

Cycle times & rehydration for reference only

Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray