

# Queso from Freeze Dried Pantry Ingredients

This recipe is made from Ingredients in your Freeze Dried Pantry

This recipe is for 1-2 servings of Queso

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

## Ingredients:

2 C Velveeta Powder
1 C FD Rotel (or FD diced tomatoes, onions, and Peppers)
½ C FD Hamburger
1 ½ - 2 C Boiling Water



## Directions:

1. Add all of the FD ingredients to a heat safe bowl
2. Add 1½ Cups of boiling water, and stir until semi smooth
3. Cover and let sit for 2-5 minutes
4. Stir
5. Add more water if needed, cover and let sit another 2-5 minutes
6. Enjoy with your favorite chips!

<b>Cycle Time:</b> NA	<b>Rehydration:</b> Follow the direction above
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Cycle times & rehydration for reference only

\*XL Tray = 15 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray