

Velveeta Powder

2 lbs of Velveeta makes about 4 cups of powder



Ingredients

2 lb Velveeta

Directions:

1. Cube or thinly slice the Velveeta
2. Add parchment paper to your trays
3. Place Velveeta in a single layer on your trays
4. Pre-freeze when possible.
5. Freeze dry (my cycle time was 22 hours).
6. Powder in a blender or food processor
7. Store in jars for short-term use or in mylar bags for long-term storage.

Rehydration:

You can add this to cheese soups or rehydrate for a cheesy dip or sauce.

Here are a few ideas:

For a cheese dip consistency: add 1-1/4 to 1-1/2 cup of boiling water 2 cups of freeze dried Velveeta powder. Serve with cut up veggies or stir in your favorite ingredients (ground beef, tomatoes, onions, peppers, etc) for a queso dip.

For a boxed mac & cheese copycat add about 4 tbsp of Velveeta cheese powder to 3 cups of cooked macaroni along with 1 tbsp of butter and 2 tbsp of milk.

Notes:

2 lb of Velveeta will make about 4 cups of powder.

Nutritional Value Per 1 oz of Velveeta

Calories: 70 Protein: 4 g Fat: 4 g Carbohydrates: 3 g Sugar: 2 g Fiber: 0 g