

Felix's Chili con Queso

Felix's Queso is legendary! The Tijerina family has been very quiet about the ingredients for this unique food. There are many versions and speculations about this recipe. Some have even surfaced in the newspaper food sections as provided by Felix himself. I have made a dozen trial runs using all of the different possible recipes. The recipe below is the closest I have been able to come to the actual original flavor. We may never really know how Felix made his fabulous Queso but we can have fun speculating about it.

2 Pounds American Easy Melt Cheese Loaf (cubed) *see note below

Place cheese cubes in a double boiler and begin to melt.

1	Cup	Vegetable Oil
½	Cup	White Onion (minced fine)
½	Cup	Canned Whole Tomatoes - Drained (puree in food processor smooth)
¼	Tsp	Cayenne Pepper
1	Tsp	Sugar
2	Tbsp	Paprika
1	Tsp	Cumin
1	Tsp	Garlic Powder

Combine all of the above ingredients in a sauté pan and simmer until clear but not browned on medium heat.

1/3	Cup	Flour
2/3	Cup	Water

Mix together in small bowl. Add to onion mixture gradually on low heat, stirring until smooth and thick.

Add Onion mixture to Cheese, mix well. Cook in double boiler on low heat until well blended and smooth.

*Note – Always use American Easy Melt loaf cheese. It is available at HEB on the same shelf as Velveeta. DO NOT use Velveeta for this recipe. It has a different flavor profile. Also, DO NOT use pre-shredded American cheese. It is dried out and does not taste the same. If you are unable to get American Loaf, use the American slices without individual wrappers and cut into cubes the same way.