

JENNI MARIE'S TEST KITCHEN

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Queso Blanco

Equipment Needed:

- 2-Cup or Larger "Pourable" Glass Measuring Cup
- Kitchen Scale
- Measuring Cups & Spoons
- Small Mixing Bowl
- Box or Rotary Cheese Grater
- Medium-Large Saucepan
- Whisk & Rubber Spatula
- Can Opener

Directions:

1). Gather all equipment & ingredients. Pour half & half into a pourable glass measuring cup and set aside. In a small bowl, combine salt, pepper, and garlic replacer (or garlic powder), and set aside. Open and drain green chiles and set aside. Shred your cheese using a box or rotary grater and set aside.

- **2 C. Half & Half (can sub whole lactose free milk or heavy cream)**
- **1/2 t. Kosher Salt**
- **1/2 t. Black or White Pepper**
- **1/2 t. Low FODMAP Garlic Replacer (or 1/8 t. garlic powder)**
- **1 - 4oz. Can Green Chiles**
- **10 oz. Shredded Cheese (5 oz. pepperjack, 4 oz. white cheddar & 1 oz. fresh grated parmesan)**

2). Melt butter in a medium-large saucepan on medium-high heat, watching closely. Once butter is melted and bubbling, add flour and whisk frequently for 1-2 minutes to cook out some of the starch. While whisking, slowly pour in about 1 C. of half & half, whisking constantly, until smooth. It will thicken quickly, so add the remaining cup of half & half and continue to whisk until fully incorporated and smooth. Add spice mixture and continue to whisk. Sauce should be the consistency of gravy as you begin adding the shredded cheese. If it seems too thick you can add more milk or half & half 1 tablespoon at a time to thin it out before adding the cheese.

- **3 T. (42g.) Salted Butter**
- **3 T. (24g.) AP Flour (GF Flour Blend works too)**

3). Make sure your sauce is quite hot (but not boiling) when you start to add the cheese. First, add the cream cheese and whisk until melted. Next add 1/3 of the shredded cheese, and whisk until fully melted and incorporated before adding the next handful. It will be thick and stringy as it first starts melting, but keep whisking until it thins out, and then add the next handful. Once all the cheese is mixed in, reduce the heat to low. Whisk in cheddar powder and green chiles until combined. Again, if sauce seems too thick you can add milk or half & half a tablespoon at a time to thin it out. If sauce seems too thin, please keep in mind that it will thicken as it cools. Taste test, and add more salt and pepper if desired.

- **2 T. (30g.) Cream Cheese**
- **2 T. (14g.) White Cheddar Powder (optional)**

***This sauce is great for making copycat Chipotle burritos or chips & queso. Enjoy!**

