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## Chili con Queso

*Serve with Tortilla Chips*

From the Manassas Gourmet Club Dinner  
"South of the Border"  
Yield 4 cups

Quantity	Ingredients	Preparation Notes
1	Large Onion, finely chopped	• Saute onion in bacon drippings in a large skillet until tender.
1 Tbsp	Bacon Drippings	• Drain tomatoes, reserving juice and coarsely chop
2 - 10 oz cans	Tomatoes with Green Chilies, undrained	• Add tomatoes, green chilies, salt and pepper to onion
1 - 4 oz can	Chopped Green Chilies, undrained	• Add cheese
1 tsp	Salt	• Cover and cook over low heat, stirring constantly until cheese melts
1/8 tsp	Pepper	• Thin cheese mixture to desired consistency using reserved juice, one tablespoon at a time
4 C	Shredded American Cheese (16 oz)	• Serve warm with tortilla chips