



(Queso con Chile)

2 lb	Velveta
4 dashes	Woodchester Sauce
scant 1/8 tsp	dry Garlic
1/4 tsp	dry Onion
6	Roma Tomatoes (chopped & drained)
10 oz	Green Chile (chopped)
	salt & pepper

Cut Velveta into 1-inch cubes. Place in large bowl and put in microwave for $1\frac{1}{2}$ minutes. Stir in woodchester sauce, garlic powder, and onion powder. Put this back in microwave and melt Velveta 1 minute at a time, stirring between each minute. Stir in tomatoes and chile. Add salt and pepper to taste.

NOTE: I generally salt the tomatoes some and don't add any other salt.

WARNING: It is easy to cook the Velveta if it is put in the microwave too long without stirring, and this will ruin the dish.

My mom's recipe. Enjoy.

- Pat