## THREE WAYS TO QUESO

Whether you're striving for simplicity or want to develop unique flavors, the journey to creating a signature queso begins with informed choices. Compare the steps, tools and ingredients to craft the perfect cheesy companion for your kitchen's unique needs.





SHREDS



• 1 pouch of Extra Melt® Cheese Sauce

• 2 parts Extra Melt® Shredded Cheese to 1 part water

• 2 parts Extra Melt® American Loaf to 1 part water

Extra Melt.





Measuring Cup



Pot







Measuring



~20 Min.

**PER POUCH** 

20-25 Min.

**PER BATCH** 

25-30 Min.

**PER LOAF** 



1 STEP

1. Place pouch in pot of boiling water or steamer, remove at 165°

2 STEPS

1. Combine Extra Melt® **Shredded Cheese and** 

2. Melt in double boiler or pot until it reaches 165° 3 STEPS

- 1. Break down Extra Melt® loaf - shred or cube
- 2. Combine loaf and water
- 3. Melt in double boiler or pot until it reaches 165°

ARD. BACK OF HOUSE PREP



MEDIUM



HIGH





Once your queso is ready, you can simply serve it or use it as a base to create your own dish adding sweet, savory or spicy flavors.

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Questions? Contact a sales representative at 1 800-328-1222 or email us at businessinfo@landolakes.com. Request a free sample at landolakesfoodservice.com/samples. **FREE SAMPLE** 







