

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.



SAUCE

INGREDIENTS

- 1 pouch of Extra Melt® Cheese Sauce



TOOLS



Pot



TIME & LABOR

~20 Min.
PER POUCH



STEPS

1 STEP

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



BACK OF HOUSE PREP

LOW



SHREDS

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



Measuring Cup



Pot

20-25 Min.
PER BATCH

2 STEPS

1. Combine Extra Melt® Shredded Cheese and water
2. Melt in double boiler or pot until it reaches 165°

MEDIUM



LOAF

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



Grater



Measuring Cup



Pot

25-30 Min.
PER LOAF

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°

HIGH

