

Cheese Blend Powder

HOT CHEESE DIP

1 cup Augason Farms Cheese Blend Powder
1/2 to 1 cup hot water, depending on amount of tomatoes used
14.5 to 29 oz. can diced or stewed tomatoes with juice, chopped
1/4 cup Augason Farms Dehydrated Chopped Onions, rehydrated
4 oz. can diced green chilies

In heavy-bottomed saucepan, combine all ingredients except for water. Mix well to remove lumps, adding hot water, a little at a time, until desired consistency is attained. Cook on medium heat, stirring until mixture thickens. More liquid or cheese powder may be added to achieve desired consistency. Reduce heat or transfer to double boiler, crockpot, or fondue server to allow flavors to blend and to keep warm without scorching. Serve with mini tacos, Taquitos, or your favorite tortilla chips.

BAKED CHEESE CRACKERS

1 cup Augason Farms Buttermilk Pancake Mix
(plus extra for kneading)
1/4 cup Augason Farms Cheese Blend Powder
5 tablespoons water
Sea salt

Preheat oven to 425°F. In medium bowl, combine pancake mix, cheese powder and water. Stir until blended. Sprinkle with additional dry pancake mix and knead for 5 minutes. Coat baking sheet with cooking spray. Place dough on center of baking sheet and roll into a very thin rectangle. The dough will want to puff up a little. Using a knife or pizza cutter, cut dough into cracker-size squares (about 1 1/2-inch square). Pierce each square two times with fork. Sprinkle with sea salt. Bake 12 minutes. Edges should be light brown. Crackers become crisp as they cool. Makes 30 crackers.