

THE BEST OF THE BLOGS
ON THE PATIO

ADD SPICE TO YOUR LIFE, NOT MINE



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Tom and I are not big fans of the spicy. I have never been a big fan of the spicy and, as we get older, we are even less and less inclined to partake of the spicy.

But when I found this recipe for Mexican cheese soup for the first week of the Velveeta Revelations, I thought it would be just fine. It *did* have some spicy stuff in it, but it also had beans and hamburger and a whole *pound* of Velveeta and I thought the Velveeta would *mellow* it out, so to speak.

That the creamy, golden goodness of the Velveeta would take the spicy down a notch. And, even as I added the Rotel and the small can of diced jalapeños and thought "Hmmm ... kinda spicy ...," I still suffered under the *illusion* that the Velveeta would take the spicy down a notch.

If it did, the dish was already way up on the spicy meter and that notch didn't help much.

As I was stirring in the Velveeta, Tom came in the kitchen, sniffed and said the soup smelled sort of nuclear. Which it did. So, not wanting to take a chance on digging out the Roloids in the middle of the night, he had a cheeseburger for dinner. But I fixed a

bowl and ate it. It wasn't eye-watering, tongue burning, nose running spicy. But it was pretty spicy. So spicy that I didn't bother to save the rest of it.

But it was good, especially if you are a fan of the spicy, and a big plus was that it was super easy. So, try it. Let me know what you think.

Mexican cheese soup

- 1 pound Velveeta
- 1 pound ground beef, cooked and drained
- 1 can corn
- 1 can kidney beans
- 1 jalapeño, seeded and diced (I just got this canned)
- 1 can Ro-Tel tomatoes
- 1 can stewed tomatoes, undrained
- 1 package taco seasoning

Combine all in slow cooker. Cook on low 4 to 5 hours or high for 3 hours.

If you have never heard of Ro-Tel, which I had not before I started blogging, it is a regional canned item which is spicy diced tomatoes and green peppers. I actually think that is what made the soup so nuclear, so it might be better with two cans of plain tomatoes instead of Ro-Tel. I also waited until the last half hour and stirred in the Velveeta, instead of adding it at the beginning. I think Velveeta does better in soups if you do it this way. I have had issues with it sticking to the pan otherwise.

Remember to send me any suggestions for Velveeta recipes. I am on a quest and I need your help.



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