



Smoked Queso Dip

1. Brown the Meat:

Brown the sausage in a skillet over medium heat until fully cooked. Drain off any excess grease.

2. Combine the Ingredients:

Combine everything in a large dutch oven — cooked sausage, Velveeta, cream cheese, green chiles, Rotel, Grande Gringo seasoning, and milk. Stir to combine.

3. Smoke the Queso:

Place the dutch oven on a 275°F smoker, and let it cook for 1 to 1½ hours. Stir every 30 minutes, or until the cheese is melted and the dip is smooth and bubbling.

4. Garnish:

Top it off with a scoop of fresh pico de gallo for a little pop of freshness.

5. Serve & Enjoy:

Serve warm with tortilla chips and cold drinks.

YIELDS:

10-12 servings

PREP TIME:

15 minutes

TOTAL TIME:

1½ hours

INGREDIENTS:

- 1 lb ground breakfast sausage (or wild game sausage)
- 2 lb Velveeta cheese, cubed
- 8 oz cream cheese, cubed
- 2 cans Rotel (diced tomatoes with green chiles), undrained
- 1 (4 oz) can diced green chiles, undrained
- 2 tbsp Mexican-style seasoning (recommended: Malcom's Grande Gringo)
- 1/2 cup milk

