

Ingredients



1 lb ground beef, cooked and seasoned
1 tbsp minced garlic
8 oz pepper jack cheese, cubed
8 oz mexican blend shredded cheese
32 oz velveeta, cubed
1 cup salsa
1/2 medium white onion, diced
1 tbsp cilantro
2 roma tomatoes, diced (I'm using ROTEL)
4 oz cream cheese, cubed
1/2 packet taco seasoning (or make your own: see recipe)
Supplies Needed
Pecan wood chips for smoker
9x13" disposable aluminum pan
Smoker

Smoked Queso Dip

Instructions

- Fire up the smoker with pecan wood chips and get temperature to 230 degrees F.
- In a non-stick skillet, brown ground beef over medium heat until fully cooked. Drain fat and sprinkle half a packet of taco seasoning (or make your own) on top. Do not add water. Mix taco seasoning into browned ground beef and set aside to cool a bit. Cut, dice and cubed cheese, onions, cream cheese and tomatoes.
- Add all of the ingredients to a disposable 9x13" aluminum pan. Place in smoker and smoke for about 1 1/2 to 2 hours or until the cheese is fully melted and smooth stirring 2-3 times through cooking.
- Serve immediately with tortilla chips, low carb air fryer chips, or pork rinds.
- Store remaining leftovers in a airtight container in fridge for a few days. When ready to eat, heat in a microwave safe bowl and enjoy!

Notes: If you don't have a smoker, you can also use a grill and put on indirect heat trying to maintain 230 degrees F for about 1 1/2 to 2 hours.

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