

Smoked Queso Dip

Ingredients

32 oz Velveeta Cheese
16 oz American Cheddar Cheese
20 oz Rotel
3/4 c Pickled Jalapenos
1/2 Onion (diced)
2 clv Garlic (minced)
1 lb Ground Beef

Instructions

1. In a skillet heat on medium heat then add ground beef. Cook until browned and liquid has evaporated.
2. Add Velveeta, American cheese, Rotel, pickled jalapenos, onion, garlic and ground beef into a 9"–13" foil pan. Velveeta, Pepper jack cheese, diced onion, garlic, can of Rotel with liquid, pickled jalapenos, and cooked ground beef.
3. Turn the smoker to 200-250 degrees. Place the cheese dip on the smoker uncovered. Cook for 2 hours and stir every 15-20 minutes.
4. Once the smoked queso is done, serve warm with your favorite dippers.