

The BarrelBossQ



SMOKED QUESO

INGREDIENTS

- 1/2lb of ground Italian sausage
- 1lb of Velveeta Cheese
- 1/2 lb of a smoked cheese (I like Gouda)
- 1 10oz of Ro*tel Fire Roasted diced tomato's
- 1 10oz can of cream of Chicken or Jalapeno soup
- 1 jalapeno seeded and diced (optional)
- 2 cloves of minced garlic
- 2 tsp of Chili paste (optional)
- 3Tbsp chopped cilantro
- 2 Tbsp. of Slap Ya Mama I use the yellow!

DIRECTIONS

- Set your smoker to around 250f and let warm up
- In a skillet add your sausage and begin to brown once slightly browned add the diced jalapeno and garlic and continue cooking until fully browned
- In a 3-5 quart Dutch oven added the Velveeta cubed, smoked cheese shredded, and all the canned ingredients including the liquid, then add the meat, top with the Slap-Ya Mama (taste at about halfway through the cook if not spicy enough for you add more)
- Add to the smoker for around 1.5hrs or until well combined and hot stirring occasionally
- Before serving give it a good stir and then add the cilantro onto. Serve with nacho chips, crust bread etc.