

Hatch Chile Brisket Dip

Prep: Not specified • Cook: 45 minutes

Smoky chopped brisket, roasted Hatch chiles, and a duo of melty cheeses are baked until hot and bubbly in a rich, creamy base for a bold, crowd-pleasing game-day dip.

Ingredients

- 1 lb smoked brisket (chopped)
- 16 oz cream cheese (softened)
- 8 oz Hatch chiles (chopped)
- 1/2 sweet onion (diced)
- 1 can cream of poblano soup
- 2 cups Monterey Jack cheese (shredded)
- 1 cup cheddar cheese (shredded)
- 1 jalapeño (sliced)
- 2 tbsp cilantro (minced)
- 5 oz queso fresco
- to taste Meat Church Garlic & Jalapeño BLANCO
- for serving tortilla chips

Instructions

1. Preheat pellet grill to 350°F.
2. Use a 12-inch cast-iron skillet or a half-size foil pan.
3. Press the softened cream cheese evenly into the bottom of the skillet/pan.
4. Layer in this order: Hatch chiles, diced sweet onion, chopped smoked brisket, and cream of poblano soup.
5. Season evenly with Meat Church Garlic & Jalapeño BLANCO.
6. Top with shredded Monterey Jack and shredded cheddar, then arrange sliced jalapeño on top.
7. Place in the center of the pellet grill and cook for about 45 minutes, or until the cheese is fully melted and bubbly.
8. Garnish with minced cilantro and queso fresco.
9. Let cool for 10 minutes.
10. Serve warm with tortilla chips.

Tags: Dip, Game Day, Smoked, Brisket, Spicy, Tex-Mex

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