

# Smoked Queso Dip

Prep: 20 minutes • Cook: 1 hour 30 minutes

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*A velvety, smoke-kissed cheese dip loaded with crumbled sausage, peppers, onions, and beans, finished with fresh pico de gallo. Rich, meaty, and irresistibly cheesy—perfect for parties and game day snacking.*

## Ingredients

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- 1 pound pork sausage
- 3 tablespoons Hey Grill Hey Fiesta Rub (divided use)
- 1 red bell pepper (seeded and diced)
- 1 jalapeño (seeded and diced)
- 1/2 cup yellow onion (diced)
- 6 cloves garlic (diced)
- 3 medium tomatoes (diced)
- 1 jalapeño (seeded and diced)
- 4 cloves garlic (minced)
- 1/2 cup fresh cilantro leaves (chopped)
- 1/2 cup yellow onion (diced)
- 1 tablespoon Hey Grill Hey Fiesta Rub
- to taste lime juice (fresh)
- 1 can pinto beans (drained and rinsed)
- 2 cups Mexican blend cheese (shredded)
- 8 ounces cream cheese (cubed)
- 16 ounces Velveeta
- 2-4 tablespoons milk (to thin, if needed)
- as needed tortilla chips (for serving)

## Instructions

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1. Preheat your smoker to 275°F with your favorite hardwood.
2. Prep the vegetables: dice the red bell pepper, jalapeño, yellow onion, and garlic. Spread on a foil-lined, rimmed baking sheet and toss to combine.
3. Set a flat cooling rack over the vegetables. Form the pork sausage into 4–6 balls, place on the rack, and season the sausage with 2 tablespoons Fiesta Rub.
4. Smoke the sausage and vegetables for 45 minutes, then remove from the smoker.
5. Prepare the pico de gallo: in a bowl combine the diced tomatoes, jalapeño, onion, cilantro, minced garlic, lime juice to

taste, and 1 tablespoon Fiesta Rub. Adjust seasoning and refrigerate until needed.

6. Make the queso: crumble the smoked sausage and mix with the smoked peppers/onions/garlic. Transfer to a half-size aluminum pan and add the drained pinto beans, Mexican blend cheese, cream cheese, and Velveeta.

7. Smoke the queso for 45 minutes until the cheeses are melted and the mixture is smooth. Stir well, then mix in the remaining 1 tablespoon Fiesta Rub. If too thick, stir in a couple tablespoons of milk to reach your desired consistency.

8. Serve topped with the fresh pico de gallo and enjoy with tortilla chips, veggies, or crackers.

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**Tags: Smoked, Dip, Cheesy, Party Food, Game Day, BBQ**

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