

# Smoked Queso with Brisket or Sausage

---

*A rich, silky queso kissed with wood smoke, melding Velveeta and smoked gouda with Rotel, creamy poblano or jalapeño soup, and a bold hit of Holy Voodoo seasoning. Finished with fresh cilantro and pico de gallo, it's an irresistible, smoky game day dip.*

## Ingredients

---

- 1 (2 lb) block Velveeta cheese
- 16 oz smoked gouda (cubed or shredded)
- 2 lbs brisket (cooked and chopped)
- 1 tube hot breakfast sausage
- 2 cans Rotel
- 1 can cream of poblano or jalapeño soup
- 1/2 cup cilantro (chopped)
- to taste Meat Church Holy Voodoo seasoning
- to taste pico de gallo
- for serving tortilla chips

## Instructions

---

1. Preheat smoker or pellet grill to 350 degrees with your preferred wood (oak, hickory, mesquite, or pecan).
2. If using sausage: cook the hot breakfast sausage in a Dutch oven over medium heat, then drain the fat. If using brisket: add the cooked, chopped brisket directly to the Dutch oven.
3. Slice the Velveeta into 1-inch cubes. Cube or shred the smoked gouda.
4. Add Velveeta, gouda, Rotel (with all liquid), and the cream soup to the Dutch oven. Season to taste with Holy Voodoo and stir to combine.
5. Place the Dutch oven, uncovered, in the smoker. Stir every 15–20 minutes until the cheeses are fully melted and the mixture is smooth and incorporated.
6. Remove from the smoker and stir in the chopped cilantro.
7. Top with additional cilantro and pico de gallo, and serve warm with sturdy tortilla chips.

---

**Tags: Smoked, Tex-Mex, Dip, Game Day, Cheesy, Tailgating**

---