



PREP TIME:
30 Minutes

COOK TIME:
2 Hours

INGREDIENTS

- 8oz block cheddar cheese, cubed.
- 8oz block pepperjack cheese, cubed.
- 2 pounds of ground beef.
- 3 cans of your favorite Rotel.
- 2-3 tbsp of Skillet Riot's BBQ Outlaw.
- 16oz block Velveeta Original
- 16oz block Velveeta Queso Blanco
- Very large oven safe pan.



NOTES & TIPS

- Change it up, use ground beef and a ground sausage.
- If adding canned jalapenos, drain ½ the juice.
- It's best to use a throw away aluminum pan, it will be very hard to clean, especially if using a smoker.
- Using an oven can cook this very fast, so for sure keep an eye on it. If the smoker is taking too long, it's perfectly okay to finish it off in the oven, people gotta eat!

BBQ QUESO SMOKE OUT

BBQ Queso? Yes, in Texas we like everything grilled and smoked. This queso will feed everyone at your gathering. Your party will get quiet, don't worry it's the queso and its hypnosis properties.



DIRECTIONS

- Preheat oven to 325 degrees, or smoker to 350 degrees.
- In a large skillet, brown the ground beef, stain off the fat.
- In a very large oven safe pan, place both Velveeta Blocks in the center, add the meat on one side of the cheese, then add the Rotel on the opposite side. Spread the cubed cheese blocks and seasoning across the dish.
- Place in smoker or oven. This can vary depending on cooking method. A smoker or grill can take up to 2 hours, while a standard oven can take less than 1 hour. After the initial 30 minutes, stir together all the goods. Then continue to stir every 20 minutes, till you think it's ready! Serve warm.