

Smoked Queso - Slow Cooker method

October 8th, 2020

This recipe serves: 8

Prep Time: 00:15

Cook Time: 02:00

Smoked Queso is an excellent game day snack, a nice accessory to a taco dinner, or a meal all by itself. I prefer corn to tortilla chips, but you can use a variety of foods to dip with. The peppers should be prepared with a brunoise cut, meaning diced into 1/8 inch (3 mm) cubes. This recipe calls for the use of a small (2 quart) slow cooker. This is the minimum recommended size. Obviously you can use a larger slow cooker without adjusting the recipe.

Ingredients:

32 oz block Velveeta Cheese
1/2 lb Ground Beef (cooked) or chopped Kielbasa
1/2 Red Bell Pepper, roasted and finely chopped
1 Jalapeno Pepper, brunoised
1 Poblano Pepper, brunoised
1 can (10.5 oz) Pato Sauce
1/2 Teaspoon Garlic Powder
1/2 Teaspoon Smoked Paprika
1/2 Teaspoon Liquid Smoke

Directions:

Dice the Velveeta Cheese into 1 inch cubes.

In a small (2 quart) slow cooker, add the Velveeta Cheese, and the Ground Beef.

Stir in the chopped Peppers and the Pato Sauce.

Slow cook on high for 1 hour. The Cheese should be mostly melted.

Stir together well, then add the Liquid Smoke.

Mix well again and **slow cook for on high another 1 hour.**

Mix well and set the slow cooker to warm.

Serve and enjoy.