

# TRAEGER FEST

## SMOKED CHILE CON QUESO

**SAUCE: NONE**

**RUB: COFFEE RUB**

**PELLETS: HICKORY**

### WHAT YOU NEED

- 1 Pound of pork sausage
- 1 (2lb) block of Velveeta cheese, cut into 5-6 large pieces
- 1 Pound smoked Gouda cheese, cut into 1 inch cubes
- 1 Can (10 oz) RO\*TEL Diced Tomatoes and Green Chiles
- 1 Can (10 oz) RO\*TEL Fire Roasted Diced Tomatoes and Chiles
- 1 Can (10 oz) of cream of mushroom soup
- 4 Tablespoons of Traeger Coffee Rub
- ½ Cup fresh chopped cilantro
- Tortilla chips for serving

**Prep Time:** 20 Minutes

**Cook Time:** 45 Minutes



Traeger.com

### DIRECTIONS

1. Heat a medium cast iron skillet over medium heat. Add the pork sausage and cook, breaking into small chunks, until no longer pink. Remove the sausage from the pan.
2. When ready to cook, set the Traeger temperature to 350°F and preheat with the lid closed for 15 minutes.
3. In a 4-5-quart cast iron Dutch oven or another oven-safe dish, combine the Velveeta and smoked Gouda. Add the RO\*TEL original and fire-roasted tomatoes, the cream of mushroom soup, cooked sausage, and **Traeger Coffee Rub**.
4. Set the Dutch oven on the grill grates. Close the lid and smoke the queso, stirring 3-4 times, until the cheese is melted and everything is well combined, about 45 minutes. Add most of the cilantro during the last 5 minutes of smoking.
5. Sprinkle the remaining cilantro on the top of the queso, then serve with tortilla chips for dipping. Enjoy!