TRAEGER FEST

SMOKED CHILE CON QUESO

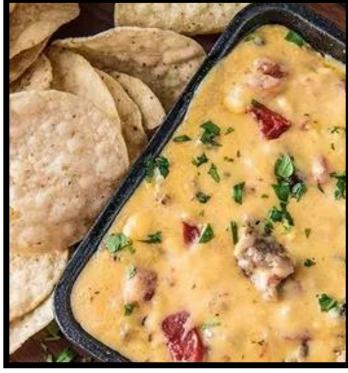
SAUCE: NONE RUB: COFFEE RUB PELLETS: HICKORY

WHAT YOU NEED

- 1 Pound of pork sausage
- 1 (2lb) block of Velveeta cheese, cut into • 1 Can (10 oz) of cream 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
- Prep Time: 20 Minutes

- 1 Can (10 oz) RO*TEL Fire Roasted Diced Tomatoes and Chiles
- of mushroom soup
- 4 Tablespoons of Traeger Coffee Rub
- ½ Cup fresh chopped cilantro
- Tortilla chips for serving

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 gueso, 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!