



BSL SMOKED QUESO RECIPE

Chorizo + Smoked Gouda | Pellet Smoker Method

Creamy game-day queso smoked low at 225°F and stirred every 15-20 minutes.

TEMP
225°F

COOK
60-90 min

STIR
Every 15-20 min

SERVES
12-16

INGREDIENTS

- 2 lb Velveeta cheese, cubed
- 12-16 oz smoked Gouda, shredded or cubed
- 1 lb Mexican chorizo, cooked and drained
- 1 medium poblano pepper, roasted, seeded and diced
- 1 small yellow onion, finely diced
- 1 (10 oz) can Rotel diced tomatoes and green chiles, undrained
- 1 can cream of poblano or cream of jalapeno soup
- 1-2 Tbsp BSL Basic BBQ Rub, to taste
- Chopped fresh cilantro, to taste
- 1 jalapeno, diced (optional)
- Milk or beer, as needed to thin

EQUIPMENT

- Pellet smoker or smoker set for indirect heat
- Smoke tube (recommended on a pellet grill)
- Sturdy disposable foil pan or cast-iron skillet
- Large spoon or heat-resistant spatula
- Heat-resistant BBQ gloves

BRISKET VARIATION

Replace the chorizo with 1 to 1 1/2 lb chopped leftover smoked brisket. Add it directly to the pan - no extra cooking needed.

HOW TO MAKE IT

1. Preheat smoker to 225°F. If using a pellet grill, light a smoke tube and place it safely inside the cooker.
2. Brown the chorizo in a skillet, breaking it apart as it cooks. Drain excess grease.
3. Roast the poblano, remove seeds, and dice. Finely dice the onion.
4. Add Velveeta, smoked Gouda, chorizo, poblano, onion, Rotel, soup, and BBQ rub to the pan.
5. Place the uncovered pan on the smoker. After 15-20 minutes, stir thoroughly.
6. Continue smoking at 225°F, stirring every 15-20 minutes. A light skin may form on top - stir that smoke-rich layer back into the queso.
7. Cook until fully melted, smooth, and combined, about 60-90 minutes total. Use texture, not just the clock, as your guide.
8. If needed, stir in a small splash of milk or beer to loosen the queso. Add gradually.
9. Stir in cilantro, taste, adjust seasoning, and serve warm with sturdy tortilla chips.

BSL TAILGATE TIP

For tailgating, use a sturdy disposable foil pan. You can smoke, cover, transport, reheat, serve, and clean up from the same pan. Keep queso warm over gentle indirect heat or in a slow cooker, and stir periodically as it sits.

WHY 225°F + A SMOKE TUBE?

Low heat gives the cheese time to melt gradually while the uncovered surface picks up wood smoke. On a pellet smoker, the smoke tube boosts flavor. A light skin may form on top; stirring every 15-20 minutes works that smoke-rich layer back into the queso and exposes a fresh surface.

GAME-DAY TAILGATE PLAN

MAKE AHEAD

Smoke it ahead, chill safely, and reheat slowly. Save final thinning for reheating.

TRANSPORT

Cover the foil pan tightly. Keep it level in an insulated carrier or sturdy cooler.

REHEAT

Warm over gentle indirect heat or in a slow cooker. Stir often; add a splash of milk if needed.

KEEP WARM

Hold over very low indirect heat or on a slow cooker warm setting. Stir periodically.