Smoked Brisket and Beer Queso Dip

**Ingredients:**

* 1 lb Velveeta Cheese
* 8 oz Jack Cheese
* 1 cup smoked Brisket, chopped or shredded
* 2 cans Rotel
* ½ cup Beer black lager or another dark beer
* 1 cup Cilantro chopped
* 1 tsp Sazon Con Culantro Y Achiote

**Topping:**

* ½ cup Tomatoes chopped
* ½ Jalapeño chopped
* 3 tbsp Onion chopped
* 1 tsp Cilantro chopped

**Instructions:**

Queso

1. Chop up the cheeses into one inch cubes. This just helps it melt more evenly. Add the cheese and chopped brisket to a disposable aluminum pan.
2. Add the Rotel, Cilantro and Sazón to the pan. Pour in rest of the ingredients.
3. Set up your grill or smoker for indirect heat. For a gas grill, turn off the center burners and just heat with the ones on the end. For the Big Green Egg, add the ceramic plate setter. Dial in the temperature to about 275 degrees. This will be a low-and-slow cook.
4. Add your favorite wood chips to the grill. I used a light applewood as I am a huge fan of "a little goes a long way." A more intense flavoring, like mesquite, would have overpowered the flavors in this recipe.
5. Stir the mix every fifteen minutes. You'll see the cheese slowly start to melt. Don't worry if the beer doesn't incorporate into the cheese right away. Once the cheese is fully up to temperature, it will mix in nicely.
6. Continue smoking until the cheese is fully melted and the beer is mixed in fully. It should take about one hour. The time isn't as important.
7. Remove from the grill and top with chopped onions, tomatoes and jalapeños.

Topping

Chop up the onions, tomatoes and jalapenos to place on top of the hot cheese dip. This section is very flexible so make the amount you would like while sticking to this combination.