

DR. PEPPER BRISKET QUESO



Dr. Pepper brisket queso is a rich and flavorful dip that combines tender, slow-cooked brisket simmered in Dr. Pepper with creamy melted cheese. This savory and slightly sweet queso is perfect for parties or game day, offering a unique twist on traditional cheese dips.






Ingredients:

- 8 oz. Gordon Choice® Smokey Poblano Soup #825600
- 4 oz. grated extra melt yellow cheddar cheese
- 2 oz. Dr. Pepper barbecue sauce
- 2 cans Dr. Pepper reduced
- 8 oz. barbecue sauce
- 2 tsp. brown sugar
- 3 oz. brisket
- 2 tsp. fresh pico
- Pita or tortilla chips

Instructions:

1. In a heavy saucepan, slowly heat the Smokey Poblano soup.
2. Once the soup is warm, slowly add the grated extra melt and simmer until thick.
3. In a sauté pan, add the brisket and BBQ sauce mixture. Once hot, set aside.
4. Pour the cheese mixture into a serving bowl, top with the brisket and pico.
5. Serve with chips or pita.
6. Bake for 12-15 minutes, or until heated through.
7. Finish with a garnish of additional gruyere cheese.

Product	Description	Code #	Pack Size
 <p>Gordon Choice® Smokey Poblano & Cheese Soup</p>	<p>Infuse your menu with rich, smoky Southwest flavors. This creamy soup features roasted poblano peppers, sweet corn, and red bell peppers simmered in a velvety cheese sauce with a touch of chipotle heat.</p> <p>   </p>	825600	2/8 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

