

DORITOS® Crusted BBQ Brisket Dip

Ingredients

- 12 oz brick-style cream cheese, softened
- 1/2 cup + 2 tbsp smoky barbecue sauce, divided
- 1 tbsp barbecue seasoning blend
- 1 ½ tsp garlic salt
- 1 can (15.25 oz) Southwest sweet corn, drained and divided
- 2 cups shredded Monterey Jack cheese
- 8 oz cooked BBQ or smoked beef brisket, diced
- 1 cup shredded pepper jack cheese
- 1/2 tsp chili powder
- 1 snack-size bag (1 oz) DORITOS® Nacho Cheese Flavored Tortilla Chips for topping dip
- 1 party-size bag (14.5 oz) DORITOS® Nacho Cheese Flavored Tortilla Chips for serving

How to make it

1. Preheat oven to 350°F.
2. Transfer cream cheese to 10-inch cast-iron skillet. Add 1/2 cup barbecue sauce, barbecue seasoning, garlic salt and 1/2 can corn. Mix well to combine.
3. Add Monterey Jack cheese and remaining corn; stir to combine. Add brisket and stir to incorporate.
4. Top with pepper jack cheese and season with chili powder.
5. Crush snack-size DORITOS® in bag and sprinkle over dip.
6. Bake for 20 to 25 minutes or until cheese has melted and mixture is bubbling.
7. Drizzle with remaining barbecue sauce and serve with party-size bag DORITOS® for



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 15 min | 20 min | 35 min | 10-12 |

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

dipping.