

LA CASITA SMOKED CREAM CHEESE

CATEGORY Appetizer

COOK TIME 2 +/- hours

INGREDIENTS

- 8 oz of cream cheese
- olive oil
- your favorite spices
- a smoker



NOTES FROM LA CASITA

The cheese is warm and smoky. The salsa is warm too and you will have ZERO leftovers. Add La Casita Tortilla Chips and call it done!

DIRECTIONS

- 1) Add a tablespoon of olive oil to a small cast iron skillet
- 2) Add the entire block of cream cheese.
- 3) Score so the spices and SMOKE really penetrate the cheese.
- 4) Smoke at 250 degrees for at least 2 hours for a full smoky profile.
- 5) On either side of the cheese, add some La Casita Hot Sauce and dip your way through that cheese block!

