

# How to Make Homemade Brisket Queso

*A quick, oven-baked Texas-style appetizer inspired by H-E-B*

Prep Time  
**15 mins**

Cook Time  
**25 mins**

Total Time  
**40 mins**

Servings  
**8 servings**



## Ingredients

- 1 ½ cups Shredded Colby & Monterey Jack Natural Cheese
- 1 cup Shredded Monterey Jack Cheese
- 1 cup Fully cooked brisket, finely chopped
- 1 cup Medium pico de gallo
- 1 ½ cups Heavy Whipping Cream

## Step-by-Step Instructions

1. Preheat your oven to 400°F (204°C).
2. Combine the shredded cheeses, finely chopped brisket, pico de gallo, and heavy whipping cream into a square 2.3-quart oven-safe Pyrex-style baking dish (or a similarly sized dish).
3. Bake for approximately 15 to 20 minutes. Crucial step: Stir the mixture every 5 minutes to ensure the cheeses melt evenly and all elements integrate completely.
4. Once the queso becomes completely melted and bubbly, carefully remove it from the oven.
5. Give it one final stir to thoroughly mix everything, then serve hot alongside tortilla chips or as desired. Taste and adjust seasoning as needed.

## Nutrition Information (Per Serving)

**Calories:** 340 kcal | **Total Fat:** 29g (45% DV) | **Saturated Fat:** 18g (90% DV) | **Cholesterol:** 90mg (30% DV) | **Sodium:** 490mg (20% DV) | **Carbohydrates:** 4g (1% DV) | **Protein:** 16g

**Chef's Note:** Since cooking times can vary slightly, ensure that all prepared ingredients reach a safe internal temperature according to USDA food safety guidelines before serving.