



## Hogfather Smoked Elote

### INGREDIENTS

- 48oz packages frozen corn kernels
- 3 TBS beef tallow
- 8oz blocks cream cheese
- 8oz Cotija cheese or queso fresco (shredded)
- 2 medium jalapeños, stemmed, seeded and diced
- 1 red bell pepper, diced
- 2 TBS of chopped green onion
- 2 TBS Meat Church Dia De La Fajita Seasoning
- 1 TBS crushed red pepper
- 1/4 C Crema (Mexican sour cream)
- 1/4 C, Cilantro, chopped
- 1 stick butter
- Limes
- 1 TBS Meat Church The Gospel

### STEP 1

- Using Bear Mountain hickory pellets, preheat smoker to 250 degrees.

### STEP 2

- Cover sheet pan with aluminum foil and spray with Pam
- Place cream cheese on the pan and score to add more surface area for seasoning
- Season all sides of cream cheese with Meat Church The Gospel All Purpose BBQ Seasoning
- Place pan on the smoker and smoke for 2 hours

### STEP 3

- Pour the frozen corn into a bowl lined with paper towels in the bottom to absorb the extra moisture.

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- Once the corn is dry, add beef tallow to a cast iron skillet and roast corn over high heat, stirring until all the corn is browned.

#### **STEP 4**

- In a half-size disposable aluminum pan, combine the corn, bell pepper, jalapeno pepper, green onion, red pepper flakes, heavy cream, and Meat Church Dia De La Fajita Seasoning. Stir well to mix.
- Evenly distribute the butter throughout the corn mixture
- Evenly distribute the smoked cream cheese throughout the corn mixture
- Add the shredded cheese.
- Place the pan of corn on the smoker and cook for an hour and a half, stirring every 30 minutes.

Remove from the smoker and serve immediately, topping with Crema, cilantro, and a squeeze of lime. Enjoy!