

Best Cheese Dip

Jacob · 29/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

10

Description

This cheese dip has all the best ingredients I compiled it from various other recipes and its my favorite by far
Serve as a dip at a party or with sour cream and jalapeños to make nachos

Ingredients

- - ½ pound bulk spicy pork sausage - ½ pound ground beef - 1 onion
- diced - 1 (2 pound) loaf processed cheese food (such as Velveeta)
- cubed - 1 (28 ounce) can diced tomatoes with green chile peppers (such as Rotel) - 1 (10.5 ounce) can condensed cream of mushroom soup

Instructions

1. Heat a large skillet over medium-high heat. Crumble sausage and ground beef into the skillet; add onion. Cook and stir until the meat is evenly browned
2. and no longer pink
3. about 10 minutes; drain and discard any excess grease. Transfer meat mixture into a slow cooker. Layer cheese food cubes atop meat mixture. Blend diced tomatoes with green chile peppers in a blender until smooth; pour over cheese cubes along with condensed soup. Stir well and cover. Cook on High
4. stirring occasionally until the cheese is completely melted
5. about 90 minutes.