



Superbowl Sausage Dip Two Ways

February 8, 2024

Three ingredients and two ways to serve it. This Sausage Dip is so, so good! Sausage, cream cheese, and Ro-tel—that's it! It's ready in a flash and it's easy to re-heat just before serving. Serve the dip with scoopable corn chips and make "poppers" stuffed with the dip. Stuff colorful mini peppers with cold sausage dip and top with a thin layer of cheese—pop in the oven until they

are warmed through and the cheese on top is melted and gooey.

Makes about 2 1/2 cups

Ingredients:

- 1 pound sage sausage , such as Jimmy Dean
- 1 10-oz can Rotel Original diced tomatoes and green chilies, undrained
- 1 8-oz package cream cheese
- 14-18 colorful mini peppers
- 3-4 slices Jalapeno jack cheese or cheddar cheese cut into strips

Method:

1. In a large skillet over medium-high heat, cook sausage until crumbled and no longer pink. Drain on paper towels.
2. Wipe out the skillet and add Ro-tel and cream cheese to skillet. Cook over low heat and stir as the cream cheese melts.
3. Add cooked sausage back to skillet and let simmer for 5-10 minutes, stirring to mix well.
4. Serve dip warm with Frito Scoops or tortilla scoops or make into chili poppers.
5. To make into poppers:
6. Preheat the oven to 350°F and make sure that you have chilled ½ cup of sausage dip. Meanwhile, prep mini peppers by slicing the tops off to reveal the hollow interior. Keep the stems intact and clean out the seeds and the ribs of the chilis with a small knife.
7. Fill the inside of the peppers with cold sausage dip and top with a layer of cheese. I like a little extra kick and use jalapeño-jack but cheddar is classic and also great. If you have some pimento cheese, you could top it with that as well.
8. Place poppers on a flat grill pan or sheet pan in the preheated oven.
9. Cook for 15-20 minutes or until they warmed through and the cheese is melted. I like the contrast of the crunchy peppers, but if you don't, cook them longer.