



Cheesy Hot Onion Dip

“A chef confesses his love for Velveeta”

2		OSO Sweet Onions large chopped
1	pound	ground or small diced: beef, chicken, pork, sausage (<i>chorizo!</i>)
1	pound	Velveeta (or your favorite soft cheese)
1	cup	peppers chopped (spicy is best)
2	cups	chopped tomatoes (drained) or salsa may be substituted
3	tablespoons	olive oil
s & p		to taste

If the mixture starts to get dry or is too thick, try:

1 cup Milk

(Adjust if too thick or for crock pot recipes and long standing items. Beer, white wine or sherry also work for thinning out. Stir kindly. But don't mix milk and alcohol together, choose one.)

Pan or Crock Pot:

Sauté the onions until rich and golden brown, add the peppers and meat and fully cook. Toss in tomatoes, cheese and reduce the heat to low. When all is melted and tempting, serve and enjoy with tortilla chips etc. Or, after all is cooked, place into a crock pot and get ready for greatness or just eat it all up.

Options: Crab meat, shrimp, sliced olives, sour cream, salsa, a topping for chili and of course chili dogs

Ground rib eye is a great way to make this even better.