

MEXICAN HAMBURGER & CHEESE DIP

F EASY

Last Modified: 05/23/2014

PREP: 15 Min
COOK: 3 Hrs
SLOW COOKER

APPETIZER-MEXICAN

MAKES 8 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Ground Chuck (80 / 20)	Drained
1	Pound	Italian Ground Sausage (Mild / Sweet / Hot)	
OR FOR A REDDER, SPICIER FLAVORED DIP			
1	16 Oz	Tube Mexican Chorizo Sausage	Drained
2	10 3/4 Oz	Cans Condensed Fiesta Nacho Cheese Soup (Campbells)	
1	Cup	White Onions	Fine Dice
1	8.8 Oz	Pkg Uncle Ben's Spanish Style Ready Rice	
1	16 Oz	Can Refried Beans (Old El Paso)	
1	10 Oz	Can Red Enchilada Sauce (Old El Paso)	
2	10 3/4 Oz	Cans Condensed Fiesta Nacho Cheese Soup (Campbells)	
OR FOR A MILDER FLAVORED DIP			
1	Pound	Pasteurized Process Cheese (Velveeta)	Cubed

PREPARATION

FACTOID	Quick and easy, there's not much that this hot, spicy dip doesn't go well with. I have been known to use it on grilled Hot Dogs and over French Fries.
TOOLS	1) 3 Qt Crock Pot & Lid 2) Large Stainless Steel Skillet
PREP	DISH: 1) Cut the Velveeta into small cubes and set them aside. 2) Dice the White Onions and set them aside.
1	In a large skillet over medium heat, brown and crumble the Ground Chuck, Italian Sausage and Onions. Drain off and discard the liquid and mix in the Beans and Enchilada Sauce. Add the Meat mixture into the crock pot set to high heat.
2	Meanwhile cook the Rice according to package directions,
3	Reduce the heat to low and mix in the Cheese and Rice. Cover and cook for 2 hours, or until the Cheese is melted and bubbling, stirring every so often.
NOTE	If using canned Cheese, stir in enough water to reach the Dip consistency you like.
SERVE	Serve while hot