

Fast and Easy Velveeta Sausage Dip

Ingredients

16oz package Breakfast Pork Sausage, cooked and drained (Mild or Spicy is your preference)
1 link Olé Mexican Foods, Chorizo, casing removed and cooked and drained with sausage above
32 oz. box Velveeta
10oz. can Ro-Tel Original Diced Tomatoes and Green Chilies, with juice

Preparation

I use a crockpot because I like the way it heats and keeps it hot when serving. You can do this all in a microwave to get it ready faster but it will congeal if you do not keep it warm. You can always melt it in the microwave and then use your plugged-in crockpot on low to serve.

Cook both sausages in a skillet or dutch oven on your stovetop until cooked and slightly caramelized. Drain in a colander over the sink. Set aside. Turn on your crockpot to high. Place the Velveeta pieces in the bottom of your crockpot, add the drained sausage combo, and the Ro-Tels. Stir to blend. Put on the lid and allow 30-40 minutes for the Velveeta to melt. Stir occasionally to get an even melt.

Serve with Tortilla chips.



