

THE Dip Recipe AKA Chile Con Queso

1 lb. pork sausage
1 lb. lean ground beef
1 large diced onion
1 large diced tomato
1 can green chilies (7 oz.) drained and chopped
2 lb. Velveeta cut in smaller pieces
6 oz. sharp cheddar cheese cut in smaller pieces
1 ½c. milk
1/4 t. freshly ground black pepper
(opt.) crushed red chili peppers to taste

Brown both meats and onion. Drain in colander or in wok and remove grease. Toss in the rest of the stuff and simmer for 15 minutes. Stir it a few times and watch it carefully because it burns easily. Serve warm or thin with more milk if you have to serve at room temperature.

This is great on chips, a baked potato or rice (for the locals.) Do not freeze (yeah, like you're going to have any left...I've had a guest scrape the crock to take the leftovers then another guest finger-lick the residue).

This is so easy to make and you will get many requests for the recipe. Share it if you like. I've had the recipe since 1985 and tweaked it over the years.

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