

Jalapeño Cheese and Sausage Dip

Written by

The use of andouille sausage and jalapenos in this dish add just the right amount of spicy flavor to keep guests coming back for more. .

Ingredients:

- 1 pound smoked andouille sausage, diced
- 2 pounds Velveeta cheese, diced, room temperature
- 1 12-ounce can jalapenos, seeded
- ¼ cup butter
- 1 cup onion, finely chopped
- ¼ cup celery, finely chopped
- ¼ cup red bell pepper, finely chopped
- 2 TBS garlic, minced
- 4 cups mayonnaise
- ½ tsp salt
- ½ tsp coarse ground black pepper
- 1 TBS Louisiana Hot Sauce
- ¼ cup chopped parsley

Directions:

1. Melt butter over medium high heat in heavy duty sauce pan; add onions, celery, bell pepper, garlic, and andouille; saute 3-5 minutes until vegetables are wilted
2. Add jalapenos and continue cooking 2-3 minutes; remove from heat and allow to cool
3. Pour sautéed vegetable mixture into food processor; blend well until smooth; place into a large mixing bowl;
4. Whisk in cheese and mayonnaise until smooth; add seasonings and parsley
5. Pour ingredients into serving bowl and heat to serving temperature in microwave
6. Serve with your favorite chip assortment

Serves 16-20

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