

## Oso Sweet Onion Recipe Cards

Print and cut along dotted lines to add these 4x6 cards to your collection.

### Oso Cheesy Hot Onion Dip

PREP TIME 20 MIN. | SERVES 6

Consider this your "Get out of Guilt Jail Free" card. Golden caramelized sweet onions are oso healthy that hot & cheesy dips are our new best friends again.

#### Ingredients

2	Oso Sweet Onions (large, chopped)	2 cup	Chopped Tomatoes (drained)
1 pound	Ground or Small Diced: Beef, Chicken, Pork, Sausage (chorizo!)	3 tblspn	Olive Oil
		To Taste	Salt & Pepper
1 pound	Velveeta (or your favorite soft cheese)		
1 cup	Peppers (chopped) (spicy is best)		

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### Oso Cheesy Hot Onion Dip

#### Preparation

Pan or Crock Pot:

Saute 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

Options: Crab meat, shrimp, sliced olives, sour cream, salsa, a topping for chili and of course chili dogs. If the mixture starts to get dry, stir in a little bit of whole milk to the crock pot.

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