

Oso Cheesy Hot Onion Dip

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)
- 1 pound Ground or small diced: beef, chicken, pork, sausage (chorizo!)
- 1 pound Velveeta (or your favorite soft cheese)
- 1 cup Peppers (chopped - spicy is best)
- 2 cups Chopped tomatoes (drained)
- 3 tblspn Olive Oil
- To Taste Salt & Pepper

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.