

Jimmy Dean's Chili Con Queso©

Ingredients:

2 Tbsp.	chili oil
2 lbs.	Jimmy Dean™ Regular Sausage or other, room temperature
2 yellow	onions (4 cups), sliced
6 cloves	garlic, minced
1 Tbsp.	Adolph's™ Chili Seasoning Mix or other
1 - 10 oz. can	Rotel™ Original Diced Tomatoes and Green Chilies with juice
8 oz.	Kraft™ Velveeta Cheese
1 - 15 oz. can	Hormel™ Chili with Beans (up to 3 cans)
1/2 cup	half & half
2 cups	mozzarella, shredded
2 -3	spring onions, sliced

Method:

Spray a large pot with Pam™, add oil and sausage and fry sausage until light brown. (Drain if too greasy.) Add onions, garlic and fry tender crisp. Add chili seasoning, half & half, Rotel™, Velveeta™ and chili with beans. Stir together until cheese is melted. Simmer 15 - 20 minutes on a very low heat...**will burn easily**.

When ready to serve, reheat mixture and take off heat.. Fold in 1 cup mozzarella. Put into serving bowl and sprinkle top with 1 cup mozzarella and spring onions.

Serve over baked potato.

***Hint:** Mixture freezes well..*

***Hint:** Also great over pasta, rice, mashed potatoes or as a dip with corn chips.*

