

HOT FARMER SAUSAGE DIP

This simple hot dip will be a hit at all your parties. A few basic “pantry” ingredients makes it super quick and we guarantee your guests will be asking for the recipe. The key ingredient... Unger Meats Farmer Sausage Crumble. Easy and ready to go!

Yield: This recipe fills about half of a standard size crock pot.

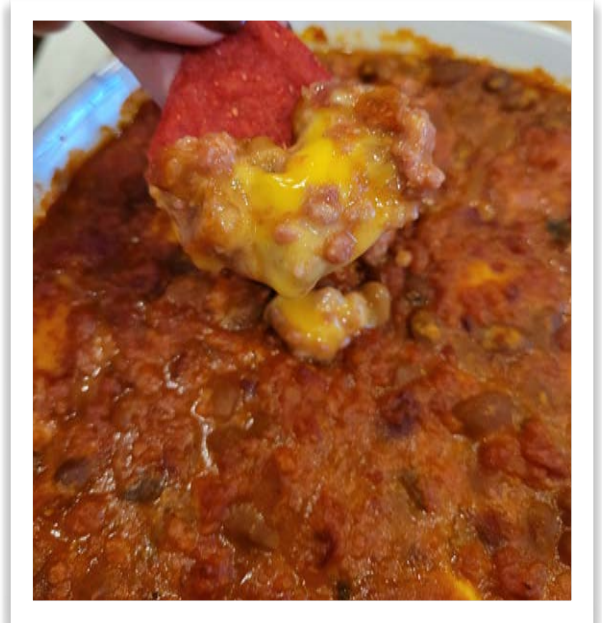
INGREDIENTS:

- 2 packages **Unger Meats Farmer Sausage Pizza Topping**
- 1 - 750 ml jar of your favourite Salsa
- 2 - 398 ml cans Pork & Beans
- 450 gr package Velveeta Cheese, cubed

DIRECTIONS:

- Fry up the Farmer Sausage crumble in a skillet.
- Add the cubed Velveeta Cheese and stir into the warm meat until it just starts to melt.
- Add the Pork & Beans and Salsa and stir to combine.
- Oven Method:
 - Pour into a casserole dish and heat in 350 oven until cheese is melted and the sides start to bubble.
- Slow Cooker Method:
 - Pour directly into a slow cooker and heat on high until cheese cubes are melted and it starts to bubble. Then turn to “keep warm” and serve it directly out of the slow cooker.
- Serve hot with tortilla chips or crackers.

ENJOY!



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