



Delicious Sausage Dip Recipe for Parties

Introduction

If you're looking for a creamy and flavorful dip that's perfect for gatherings or game day, this sausage dip recipe is sure to please a crowd. It's easy to prepare and combines the savory taste of sausage with the richness of cream cheese and cheddar, making it an irresistible appetizer.

Detailed Ingredients with measures

1 pound ground sausage (such as breakfast sausage or Italian sausage)

1 (10-ounce) can diced tomatoes and green chilies (e.g., Rotel),
undrained 1 (8-ounce) package cream cheese, cubed 1 cup shredded
sharp cheddar cheese 1 to 2 tablespoons hot sauce (optional) 2
medium scallions, thinly sliced Tortilla chips or corn chips, for serving

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes Total Time: 40 minutes Yield: Serves 4-6

Directions

1. Preheat the Oven: Set your oven to 425°F (218°C). 2. Cook the Sausage: In a large skillet over medium-high heat, cook the ground sausage, breaking it up with a wooden spoon, until browned and no longer pink, about 6 to 8 minutes. Drain any excess fat. 3. Combine Ingredients: Reduce the heat to low. Add the cubed cream cheese, half of the shredded cheddar cheese, the undrained can of diced tomatoes and green chilies, and hot sauce if using. Stir continuously until the mixture is well combined and the cream cheese has melted, approximately 5 minutes. 4. Transfer to Baking Dish: Pour the mixture into a small baking dish and sprinkle the remaining shredded cheddar cheese on top. 5. Bake: Place the dish in the preheated oven and bake until the cheese is completely melted and the dip is bubbly around the edges, about 20 to 25 minutes.

See also [Five Ingredient Raspberry Shortbread Bars](#)

6. Garnish and Serve: Remove from the oven, sprinkle the sliced scallions over the top, and serve immediately with tortilla or corn chips. This recipe is inspired by similar sausage dip recipes and is sure to be a hit at your next gathering!

Detailed Directions and Instructions

Preheat the Oven

Set your oven to 425°F (218°C).

Cook the Sausage

In a large skillet over medium-high heat, cook the ground sausage, breaking it up with a wooden spoon, until browned and no longer pink, about 6 to 8 minutes. Drain any excess fat.

Combine Ingredients

Reduce the heat to low. Add the cubed cream cheese, half of the shredded cheddar cheese, the undrained can of diced tomatoes and green chilies, and hot sauce if using. Stir continuously until the mixture is well combined and the cream cheese has melted, approximately 5 minutes.

Transfer to Baking Dish

Pour the mixture into a small baking dish and sprinkle the remaining shredded cheddar cheese on top.

Bake

Place the dish in the preheated oven and bake until the cheese is completely melted and the dip is bubbly around the edges, about 20 to

25 minutes.

Garnish and Serve

Remove from the oven, sprinkle the sliced scallions over the top, and serve immediately with tortilla or corn chips.

Notes

Sausage Options

Feel free to use any ground sausage you prefer, such as breakfast sausage or Italian sausage, to customize the flavor.

Cheese Variations

You can experiment with different types of cheese, such as pepper jack for a spicy kick or mozzarella for a milder taste.

Serving Suggestions

This dip is best served hot and can be paired with a variety of chips, such as tortilla chips, corn chips, or even vegetables for a healthier option.

See also [Apricot Skyr Cake](#)

Storage Instructions

If you have leftovers, store them in an airtight container in the refrigerator for up to three days. Reheat in the oven or microwave before serving again.

Cook techniques

Preheating the Oven

Preheating your oven to the correct temperature ensures that your dish cooks evenly. In this recipe, preheat to 425°F (218°C).

Cooking Ground Sausage

Cook the sausage over medium-high heat, breaking it apart with a wooden spoon. This method helps achieve a nice browning and flavor development, approximately 6 to 8 minutes.

Combining Ingredients

After cooking the sausage, reduce the heat to low. Gradually add cream cheese and other ingredients, stirring continuously. This prevents the cream cheese from clumping and ensures a creamy, smooth mixture.

Baking the Dip

Transfer the mixture to a baking dish and top it with cheese. Bake until the cheese is melted and bubbly. This enhances the flavor and texture of the dip.

Garnishing and Serving

After removing the dip from the oven, add fresh scallions for flavor and presentation. Serve immediately with tortilla or corn chips for the best experience.

FAQ

Can I use a different type of sausage?

Yes, you can substitute breakfast sausage with Italian sausage or any other preferred ground sausage for a different flavor profile.

Is there a vegetarian option for this dip?

Absolutely! You can replace sausage with a plant-based sausage or beans and add additional vegetables for a vegetarian version.

How can I adjust the spiciness of the dip?

You can adjust the spiciness by varying the amount of hot sauce or by using a milder or spicier sausage.

Can this dip be made ahead of time?

Yes, you can prepare the mixture in advance, store it in the fridge, and bake it just before serving.

See also [Spiced Brown Butter Apples](#)

What can I use for serving besides tortilla chips?

This dip pairs well with toasted bread, crackers, veggie sticks, or even over nachos.

Conclusion

This creamy sausage dip is a delightful addition to any gathering, combining the savory flavors of ground sausage with the richness of cream cheese and cheddar. The addition of diced tomatoes and green

chilies adds a subtle kick, while the optional hot sauce allows you to customize the heat level. Serve it warm with tortilla or corn chips, and it's sure to be a crowd-pleaser.

Spicy Sausage and Cheese Dip

Enhance the heat by using spicy Italian sausage instead of breakfast sausage and adding diced jalapeños for an extra kick.

Vegetarian Alternative

Swap the sausage for black beans or lentils and use vegan cream cheese and cheese to create a delicious vegetarian dip.

Buffalo Chicken Dip

Replace the sausage with shredded cooked chicken and incorporate buffalo sauce for a zesty buffalo chicken version of the dip.

Three Cheese Sausage Dip

Mix in mozzarella and pepper jack cheese along with the cheddar for a rich and cheesy flavor that takes the dip to another level.

Mexican-Inspired Dip

Add black olives and corn to the mixture, and serve with tortilla chips for a fiesta-inspired dish packed with flavors from south of the border.

Herbed Cream Cheese Dip

Incorporate fresh herbs like cilantro or parsley into the cream cheese layer for a refreshing twist on the classic sausage dip.



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