

Lava Dip

Provided Courtesy of Chef Chris Crothers—formerly of Jackson's MusiQuarium and co-author of Scattered, Smothered, and Crother'd, a gulf-inspired southern cuisine cookbook

Available only through Briarwood Wines and Spirits at www.briarwoodwineandspirits.com

- 1 tbsp. canola oil
- ½ cup white onion, medium dice
- ¾ lb. Jimmy Dean Regular Sausage
- ¾ lb. lean ground beef
- 1 - 10oz. can of Rotel Tomatoes, drained
- 2 - 15oz. cans of chili with beans and meat
- 1 chipolte pepper in adobo sauce, minced
- 1 tsp. adobo sauce
- 1 tsp. ground cumin
- 1 tsp. dark chili powder
- ¼ tsp. salt
- 2 oz. Velveeta cheese-stuff
- ¼ cup green onion tops

In a heavy cast-iron skillet over medium heat, add the oil and saute the onions until they are soft and translucent. Add the sausage and the ground beef to the skillet (break up the meat with a large spoon). Add a pinch of salt, pepper, and your favorite southwestern seasoning, if you prefer. Stir regularly and cook until the meat is browned and cooked through. Remove from heat and drain the meat and onions in a colander.

Wipe out the remaining grease in the skillet with a paper towel, and place back on the stove on medium to medium-high heat. Add the chili, Rotel tomatoes, chipolte pepper, adobo sauce, and the dry spices. Cook for 5-6 minutes or just until bubbling. Break up and add the Velveeta cheese and mix until melted and well incorporated.

Serve in the skillet and top with green onions, sour cream, and Fritos Scoops Corn Chips.

SERVES A TEAM.

