



# *Kitchen Cheat Sheet: Rotel Sausage Dip*

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## *Tips and Time Savers*

- Try to cut the cream cheese into small cubes so that it melts evenly.
- If using the slow cooker to make this dip, use a slow cooker liner or spray the crockpot well with cooking spray for easy clean-up.
- For the creamiest dip, use full fat cream cheese.
- Garnish finished dip with thinly sliced green onions for more flavor.
- Stir your dip often once you add the cream cheese so that it doesn't scorch on the bottom.

## *Storage*

In the unlikely event that there are leftovers store the finished dip in an airtight container in the refrigerator for up to three days.

### **How To Freeze**

Let the dip cool completely, then spoon it into an airtight container or freezer bag. It'll keep for up to 3 months in the freezer. When you're ready to serve, thaw it overnight in the fridge and reheat gently on the stovetop or in a slow cooker. If it looks a little thick or grainy, stir in a splash of cream or milk and it'll smooth right back out.

## **FAQs**

### **What if my dip isn't creamy?**

You can add a small amount of milk or heavy whipping cream to add some creaminess.

### **Can I make this with Velveeta instead of cream cheese?**

You sure can. Just cube it up and stir it in until melted. The dip will be a little looser and extra cheesy — more “stadium nacho vibes” than creamy.

### **How do you reheat sausage Rotel dip?**

Warm it low and slow on the stove or in a crockpot. Stir often so it doesn't scorch. The microwave works in a pinch, but give it a good stir halfway through.

### **Is this dip keto-friendly?**

Yep! With only three main ingredients — sausage, Rotel, and cream cheese — it's naturally low-carb. Just skip the chips and use pork rinds or veggie sticks for dipping.

### **Can I double or triple the recipe for a crowd?**

Absolutely. Just use a bigger skillet or transfer it to a crockpot once it's melted together. It scales perfectly for tailgates, parties, or family get-togethers.

## *Variations*

- Not a fan of spice? Use a mild sausage and original Rotel (or plain diced tomatoes) instead of spicy for this recipe.
- Add 1 cup of shredded cheddar cheese or Velveeta to this recipe for extra flavor in this crazy good dip.
- Love spicy dips? Use hot Rotel along with the hot sausage for extra heat.
- Add some green chilies to the recipe for extra spice.
- Use turkey sausage in place of pork, for a healthier dip.
- Velveeta cheese can be used in place of the cream cheese.

## *Nice to have*

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