

Chili Cheese Dip

From Debbie Clay

Ingredients:

- 1 8 oz pkg of cream cheese (any brand)
- 1 can of chili (I use Stag's- meat and bean-silverado)
- 1 can diced green chilis
- 1 can of sliced black olives
- 2 cups (you can use more or less) shredded cheese (Mexican Mix or Cheddar only)
- 4 sliced green onions
- Cumin to sprinkle on top (optional...but I love Cumin)

Directions:

Leave the pkg of cream cheese out so that it gets softer- then use your fingers to press it into the bottom of a Pyrex dish /pie plate, or whatever you have)

Pour the can of chili on top of the cr. cheese

Spread the green chilis on top of the chili

Spread the shredded cheese on top of the green chilis

Scatter the black olives on top of the chilis

Scatter the scallions on top of the black olives

Sprinkle cumin on top of it all.

Bake for 25-30 minutes at 350 or until it bubbles. I used the microwave at Chula Vista and it took about 10 minutes....BUT... it burned the sides. It is better made in convection or regular oven. It cooks faster if you leave it out for an hour to get room temp, before baking/heating.

THIS IS EXTREMELY HOT WHEN IT COMES OUT...and will take the skin off the roof of your mouth if you eat it immediately. This dish can be made days ahead of time and cooked later. (I made the one you tasted 3 days prior to popping it into the microwave)

Serve with your favorite tortilla chips....There is rarely any left-over...if there is, just nuke it the next day and it will be fine...Enjoy.

** If you have a can of jalapeno flavored pinto beans, you can use them instead of the chili (for vegetarians)...it takes similar. IF you have a can of unflavored beans or refried beans, you will need seasoning like Sriracha sauce or salsa to give the beans some zip)