

## Hot Sausage Cheese Dip - The Ultimate Party Appetizer

Creamy, Bold, and Perfectly Shareable



**TIME**  
**20 min**

**METHOD**  
**Slow cooker**

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**SAVE**  
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### INGREDIENTS

- 12 oz Italian sausage (mild or spicy)
- $\frac{1}{2}$  cup onion, finely diced
- 8 oz processed cheese (Velveeta or similar), cubed
- 4 oz cream cheese, cubed
- $\frac{1}{2}$  cup milk
- 1 tsp dry mustard powder
- 1 tsp Worcestershire sauce
- 1 cup sharp cheddar cheese, shredded

### DIRECTIONS

- 1.** Brown the Sausage: In a large skillet over medium heat, cook the sausage and onions until no pink remains.
- 2.** Drain excess fat for a smooth, non-greasy finish.
- 3.** Melt the Cheese: Reduce heat to low and stir in processed cheese and cream cheese.
- 4.** Stir continuously until melted and creamy.
- 5.** Season the Dip: Add milk, mustard powder, and Worcestershire sauce.
- 6.** Let simmer for a few minutes, stirring occasionally until the dip is hot and bubbling.
- 7.** Add the Sharp Cheddar: Stir in the shredded cheddar cheese last to preserve its bold flavor.
- 8.** Mix until fully melted and incorporated.
- 9.** Serve Hot: Pour into a heat-safe serving bowl or mini crockpot.
- 10.** Serve immediately with tortilla chips, crostini, or fresh veggie sticks.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hot-sausage-cheese-dip-the-ultimate-party-appetizer/>