

## The Best Hissy Fit Dip: Simple & Delicious Hot Cheese Dip

As a food writer who's always thinking about what makes a dish truly memorable, the



**TIME**  
**20-30 min**

**METHOD**  
**Slow cooker**

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**SAVE**  
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### INGREDIENTS

1 lb ground breakfast sausage (mild or hot, depending on preference)  
2 (8 oz) packages cream cheese, softened  
1 (10 oz) can Rotel diced tomatoes with green chilies, undrained (mild or original)  
1 (10.75 oz) can condensed cream of mushroom soup  
1/2 cup sour cream  
1 cup shredded cheddar cheese (or a cheddar-jack blend), plus more for topping (optional)  
Optional garnishes: chopped fresh cilantro, sliced green onions, diced jalapeños

### DIRECTIONS

1. **Brown the Sausage:** In a large skillet or Dutch oven, cook the ground breakfast sausage over medium-high heat, breaking it up with a spoon, until it's fully browned and no longer pink. Drain off any excess grease thoroughly.
2. **Combine Ingredients (No-Bake/Slow Cooker Method):** If using a slow cooker, transfer the drained sausage to the slow cooker. Add the softened cream cheese (cut into cubes for faster melting), undrained Rotel, cream of mushroom soup, sour cream, and 1 cup of shredded cheddar cheese. For Slow Cooker: Stir all ingredients together until well combined. Cover and cook on low for 2-3 hours, stirring occasionally, until the cheese is completely melted and the dip is hot and bubbly. Or cook on high for 1-1.5 hours, stirring every 20-30 minutes.
3. **Oven/Baked Method:** Preheat your oven to 350°F (175°C). After browning and draining the sausage, add it back to the skillet (if oven-safe) or transfer to a large mixing bowl. Add the softened cream cheese, undrained Rotel, cream of mushroom soup, sour cream, and 1 cup of shredded cheddar cheese. Stir until well combined. Transfer the mixture to a 9x13-inch baking dish.
4. **Bake (If using Oven Method):** Bake for 25-30 minutes, or until the dip is hot and bubbly around the edges. If desired, sprinkle an additional 1/2 cup of shredded cheddar cheese over the top during the last 10 minutes of baking for a golden, cheesy crust.
5. **Serve:** Once hot and bubbly, give the dip a final stir. Ladle into a serving bowl or serve directly from the slow cooker or baking dish. Garnish with chopped fresh

cilantro, sliced green onions, or diced jalapeños, if desired.

## SWAPS & NOTES

of the sausage perfectly balance the creamy, melted cheese, creating an addictive combination that's impossible to resist.

Plus, it's a fantastic make-ahead option, and it transports beautifully, making it ideal for taking to gatherings.

It's the kind of dish that brings smiles, sparks conversation, and always, always gets devoured.

If you use unseasoned meat, you might want to add a pinch of sage, fennel, and red pepper flakes when browning.

## TIPS FOR SUCCESS

**Soften Cream Cheese:** Ensure your cream cheese is at room temperature and softened.

This prevents lumps and ensures a smooth, creamy dip.

Cut it into cubes for even faster melting.

**Drain Sausage Thoroughly:** Excess grease from the sausage can make the dip oily.

