

# Jalapeno Cheese and Sausage Dip

written by The Recipe Exchange | October 29, 2021

## **Ingredients**

2 pounds Velveeta cheese, diced  
1/4 cup red bell pepper, diced  
1 (12-ounce) can jalapenos, chopped  
2 tbsp garlic, minced  
1 pound andouille sausage, heavy smoked  
4 cups mayonnaise  
1/4 cup butter  
salt and cracked pepper to taste  
1 cup onion, diced  
Pepper Sauce to taste  
1/4 cup celery, diced  
1/4 cup parsley, minced

## **Directions**

Allow cheese to sit at room temperature for 30 minutes.

Remove seeds from jalapeno peppers and rinse under cold, running water. This will remove some of the heat.

Dice the andouille or other heavy-smoked sausage. In a heavy-bottom saute pan, melt butter over medium-high heat. Add onion, celery, bell pepper, garlic and andouille. Saute 3-5 minutes or until vegetables are wilted. Add jalapeño and continue to saute 2-3 minutes more. Remove from heat and allow to cool.

Pour the ingredients from the saute pan into the bowl of a food processor fitted with a metal blade. Blend well until smooth. Place the blended ingredients in a large mixing bowl and add cheese and mayonnaise. Using a wire whisk, whip until mixture is smooth and of a dipping sauce consistency. Season to taste using salt, pepper and Louisiana Gold. Sprinkle in parsley.

Pour ingredients into a decorative serving bowl and heat to serving temperature in the microwave. Place in the center of a large serving platter surrounded by garlic croutons, toast points or tortilla chips.

This dip may also be served cold and will hold well in the refrigerator for a couple of days.