

Venison Chili Con Queso Dip

Preparation time: 10-15 min.

Cook time: 1 Hour or until everything is thoroughly incorporated and melted.

Ingredients:

*1 lb. ground venison
1TBSP bacon grease
32 oz. Velveeta cheese
1 can of Hormel Chili with beans
1 can Rotel Chili Peppers
Cayenne pepper (to taste, I do a heavy pinch)
2 TBSP Chili powder
2 TBSP Cumin
1 TSP Garlic powder
Salt (to taste)
Pepper (to taste)
1 small lime (optional)*



- 1. Brown 1lb ground venison in skillet with 1TBSP bacon grease. Season with salt and pepper.*
- 2. Turn crockpot on low.*
- 3. Cube Velveeta Cheese into 1 inch squares and put into crockpot.*
- 4. Add to crockpot: 1 can of Hormel Chili with beans and 1 can of Rotel Chili Peppers.*
- 5. Add to crockpot: cayenne pepper, chili powder, cumin, garlic powder, salt, pepper, and the juice of a small lime.*
- 6. When venison is thoroughly browned, add into crockpot.*
- 7. Let simmer in crockpot on low for approximately an hour or until everything is combined and melted.*
- 8. Enjoy with your favorite chips!*