

Bob Evans - Football Party Dip

It's hot. It's spicy. It's tasty. It's party time! (Just don't forget the tortilla chips for dipping.)



Prep time: 10 minutes

Cook time: 10 minutes

Makes 6 servings

Ingredients

1 pound Bob Evans Zesty Hot Sausage Roll
1 cup Bob Evans Wildfire Barbecue Sauce
1 can baked beans (16 oz)
1 3/4 cups fresh diced tomatoes*
1 cups diced celery
1 cups diced onions
1 1/4 teaspoon garlic powder
3 dashes hot sauce to taste
Salt & Pepper to taste
Garnish Option
1 cup shredded cheddar cheese
1/3 cup sour cream
1 bag tortilla chips
1/4 cup green diced onions
Drain excess liquid from tomatoes for thicker dip.

Directions

Crumble and cook sausage in a large skillet or soup pot, over medium-high heat until browned. Drain sausage. Add celery and onions to sausage and continue to cook over medium heat until vegetables are slightly tender and sausage is no longer pink. Add baked beans, barbecue sauce and mix well. Add tomatoes, garlic powder, hot sauce, salt and pepper to mixture. Simmer together for 5 to 10 minutes and serve in a large bowl. Garnish with cheddar cheese, sour cream and diced green onions on top, if desired. Serve with tortilla chips. Refrigerate leftovers.