



RECIPE

rhino

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Slow Cooker

Sausage Dip



Description:

This creamy, cheesy sausage dip is a party favorite that's incredibly easy to make. With just a few simple ingredients, it comes together in the slow cooker and stays warm and scoopable for game days, holiday gatherings, potlucks, and family set-togethers.

INGREDIENTS

- 1 tube mild Jimmy Dean sausage
- 2 (10-ounce) cans Ro-Tel tomatoes with green chilies, undrained
- 2 (8-ounce) blocks cream cheese, softened and cubed

RHINO TIP



Once the dip is melted and creamy, turn the slow cooker to warm and serve it straight from the crockpot so it stays hot, scoopable, and party-ready without overcooking.



PREP TIME
10 min



COOK TIME
1–3 hours



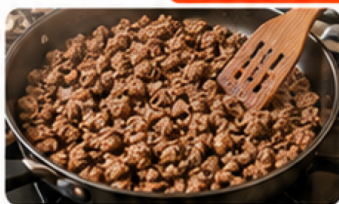
TOTAL TIME
1 hr 10 min –
3 hr 10 min



YIELD
10–12
servings

STEP-BY-STEP INSTRUCTIONS

1



Brown the sausage.

Cook the sausage in a skillet over medium heat until fully browned and crumbled. Drain any excess grease.

2



Add ingredients to the slow cooker.

Transfer the browned sausage to a slow cooker. Add the softened, cubed cream cheese and the undrained Ro-Tel.

3



Cook until melted.

Cover and cook on low, stirring occasionally, until the cream cheese has melted and the mixture is smooth.

4



Finish the dip.

Continue cooking on low until the dip is hot, creamy, and fully combined, about 1–3 hours total.

5



Serve and enjoy.

Turn the slow cooker to warm and serve directly from the crockpot.

TIPS & VARIATIONS



1. Serve with tortilla chips, Fritos Scoops, crackers, or celery sticks.



2. Use spicy sausage or hot Ro-Tel for extra heat.



3. Add a little shredded cheddar cheese for a thicker, cheesier dip.



4. Refrigerate leftovers in an airtight container for up to 4 days and reheat gently before serving.



5. Double the recipe for parties or a full crockpot.



Family favorites, one recipe at a time.

