

## Rotel Dip

Serves 8 | Prep time: 20 minutes | Cook time: 55 minutes

### Ingredients:

8 strips sliced bacon, julienned or diced	2 lbs. Velveeta (preferred) or American cheese
1 lb. ground beef	2 cups diced Roma tomatoes, de-seeded
1 tsp. ground cumin	1 pithed, seeded, and small diced jalapeño
1 tsp. salt	½ cup amber ale beer
1 tsp. pepper	Juice of 1 lime
1 tbsp. Worcestershire Sauce	1 bunch thinly sliced green onions
2 cups yellow onions (about 1 med-lg. onion)	¼ cup finely minced fresh cilantro
3 garlic cloves, finely minced	
1 lb. (16 oz.) full-fat cream cheese	

### Directions:

Add the sliced bacon to a large 12" stainless steel, non-stick, or cast-iron skillet and cook over low to medium heat until crisp, which takes about 8 to 10 minutes. Set the crispy bacon lardons aside and pour the remaining rendered bacon fat through a strainer into a medium-sized bowl.

Return the pan back to the burner, add 2 tablespoons of the rendered bacon fat, and heat up over medium-high heat until it begins to smoke lightly. Add in the ground beef, flatten it out to make a large burger, and cook it untouched for 3 minutes. Add the cumin, salt, pepper and Worcestershire Sauce and combine. Break up the ground beef until it is in small bite-size pieces, browned, and cooked throughout. Set the beef to the side in the bowl with bacon.

Place the pan back on the burner with 2 more tablespoons of rendered bacon fat over medium-high heat and add in the onions, season lightly with salt, and sauté for 3 to 4 minutes or until they begin to brown slightly. Turn the heat down to low-medium and cook while occasionally stirring for 30 to 35 minutes or until well caramelized.

In the meantime, add the cream cheese and Velveeta to a slow-cooker and cook over high heat. Using this procedure will allow the cheese to melt without it sticking or burning. This takes about 25-30 minutes to fully melt. Once the onions are caramelized, add them to the slow cooker with the melted cheese along with the cooked beef and crispy bacon.

Next, place in the tomatoes and jalapeños and stir to combine. Cover the slow cooker and heat for 10 to 15 minutes or until the cheese is completely melted and mixed in with the other ingredients. Finish by pouring the beer, lime juice, green onions, and cilantro and stir to combine.

Garnish with additional sliced green onions and chopped cilantro, and serve with tortilla chips.