

APPETIZER: CHEESY LONGHORN BLACK-EYED PEA DIP

1 lb. Longhorn meat

4 oz. butter

½ cup chopped onion

½ clove garlic, finely minced

12 oz. shredded sharp cheddar cheese

2 cans (15 oz. each) black-eyed peas, drained and rinsed, or about 4 cups cooked and drained

1 jalapeno pepper, seeds removed finely chopped

1 can (4 oz.) chopped green chilies

Salt and pepper to taste

COOKING INSTRUCTIONS

Brown Longhorn ground meat over medium-low heat. Add butter and melt. Add the chopped onion and sauté until golden in color; add garlic and cook for 30 seconds longer. Turn heat to low and add cheese, stirring until melted. Add the black-eyed peas, chopped jalapeno and green chilies. Cook for 5 minutes, stirring constantly. Add salt and pepper to taste. Serve hot with tortilla chips. You can keep warm in a slow cooker.

