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# Prairie Fire Dip (Hot)

*Betsy Mapp Clawson*

*Party Recipes from the Charleston Junior League - 1993*

- 1 cup chopped onion**
- 1 tablespoon vegetable oil**
- 1 1/2 cups weell-drained crushed tomatoes (fresh or canned)**
- 1 can (4 ounces) green chilies**
- 1 teaspoon salt**
- 1/2 teaspoon pepper**
- 1 pound extra-sharp Cheddar cheese, grated**

In a heavy frying pan over medium heat, saute' ther onion in the oil until it is soft but not brown, about 8 minutes. Add the tomatoes, chilies, salt, pepper and cheese. Cook, stirring, until the cheese is melted.

Serve in a chafing dish with large corn chips.

Yield: 12 to 18 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 184 Calories; 14g Fat (65.6% calories from fat); 2g Protein; 14g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 2137mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Vegetable; 2 1/2 Fat.*