

# Spicy Sausage Buffalo Dip

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## Servings: 12

1 pound Bob Evans Zesty Hot Roll Sausage  
1 small onion, diced  
2 stalks celery, diced  
1/2 cup thick hot pepper sauce  
1 package (8 ounce) cream cheese, softened  
1/2 cup blue cheese salad dressing  
1/2 cup Mexican Blend Cheese, shredded  
1 teaspoon chives, minced

## Preparation Time: 15 minutes

## Cook Time: 15 minutes

Preheat the oven to 350 degrees.

In a medium skillet over medium heat, crumble and cook the sausage until brown. Add the onion and celery. Cook until softened. Remove from the heat and drain on paper towels.

In a skillet, combine the sausage mixture and hot pepper sauce. Set aside.

In a 1-1/2 quart baking dish, combine the cream cheese and salad dressing. Spread the mixture up the sides of the baking dish. Fill the center with the sausage mixture. Sprinkle the top with Mexican blend cheese and chives.

Bake for 15 minutes or until hot.

Serve with celery, chips or crackers.

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Per Serving (excluding unknown items): 124 Calories; 12g Fat (86.0% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 27mg Cholesterol; 175mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat.

Appetizers

## Per Serving Nutritional Analysis

Calories (kcal):	124	Vitamin B6 (mg):	trace
% Calories from Fat:	86.0%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	7.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.7%	Riboflavin B2 (mg):	.1mg

**Total Fat (g):** 12g  
**Saturated Fat (g):** 5g  
**Monounsaturated Fat (g):** 3g  
**Polyunsaturated Fat (g):** 3g  
**Cholesterol (mg):** 27mg  
**Carbohydrate (g):** 2g  
**Dietary Fiber (g):** trace  
**Protein (g):** 2g  
**Sodium (mg):** 175mg  
**Potassium (mg):** 61mg  
**Calcium (mg):** 28mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 1mg  
**Vitamin A (i.u.):** 310IU  
**Vitamin A (r.e.):** 90 1/2RE

**Folacin (mcg):** 7mcg  
**Niacin (mg):** trace  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refuse:** n n%

### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 2 1/2  
**Other Carbohydrates:** 0

## Nutrition Facts

Servings per Recipe: 12

### Amount Per Serving

**Calories** 124 **Calories from Fat:** 106

### % Daily Values\*

<b>Total Fat</b> 12g	19%
Saturated Fat 5g	26%
<b>Cholesterol</b> 27mg	9%
<b>Sodium</b> 175mg	7%
<b>Total Carbohydrates</b> 2g	1%
Dietary Fiber trace	1%
<b>Protein</b> 2g	
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<b>Vitamin A</b>	6%
<b>Vitamin C</b>	2%
<b>Calcium</b>	3%
<b>Iron</b>	2%

\* Percent Daily Values are based on a 2000 calorie diet.