
Mexican Picadillo Dip (Hot)

Elizabeth S Tucker

Party Recipes from the Charleston Junior League - 1993

1/2 pound bulk hot sausage
1 pound lean ground beef
1 teaspoon salt
freshly ground pepper (to taste)
1 can (16 ounces) diced tomatoes
3 scallions, chopped
1 jar (2-1/2 ounce) chopped pimientos
1/2 cup sliced almonds
1 1/2 cloves garlic, minced
1 can (12 ounce) tomato paste
2 jalapeno peppers, seeded and chopped
3/4 cup golden raisins
1/4 cup dried oregano

In a Dutch oven, brown the sausage and ground beef until cooked through. Drain off the fat. Add the salt, pepper, tomatoes, onions, pimientos, almonds, garlic, tomato paste, jalapenos, raisins and oregano. Cover the pan. Bring the mixture to a boil over medium heat. Reduce the heat to low. Simmer for 20 minutes.

Serve hot in a chafing dish with corn chips or taco chips.

Yield: 15 to 20 servings

Appetizers

Per Serving (excluding unknown items): 2227 Calories; 136g Fat (52.9% calories from fat); 109g Protein; 163g Carbohydrate; 27g Dietary Fiber; 341mg Cholesterol; 3529mg Sodium. Exchanges: 1 1/2 Grain(Starch); 13 1/2 Lean Meat; 8 Vegetable; 6 1/2 Fruit; 19 Fat.