

chattavore

Slow Cooker Chili Cheese Dip

Prep time: 10 minutes

Cook Time: 2 hours 20 minutes

- 1 pound ground beef
- 1 tablespoon chili powder
- 1 teaspoon onion powder
- 1 teaspoon cornstarch
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon ground cumin
- ⅛ teaspoon cayenne pepper
- ½ cup water
- 14.5 ounce can **Red Gold Tomatoes with Chilies**
- 4 ounces cheddar cheese, grated
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 cup milk
- salt

1. Brown the ground beef in a medium skillet over medium heat. Drain away the fat. Stir in the spices, cornstarch, and water. Cook until thickened and pour into a 2-4 quart slow cooker.

2. Wipe out the pan. Set back over medium heat. Melt the butter and whisk in the flour. Cook for about a minute then gradually whisk in the milk. Cook until thickened. Add the cheese a handful at a time and stir until melted. Pour the cheese sauce into the slow cooker over the meat. Add the tomatoes.

3. Stir all of the components together in the slow cooker. Cover and cook on high for one hour or on low for two hours. Serve with tortilla chips, pita chips, crackers, etc.