

TUSCANY DIP

1 SWEET ONION - CHOPPED
1 GREEN BELL PEPPER-CHOPPED
1/2 CUP SUN DRIED TOMATOES
2 GARLIC CLOVES - MINCED (OR 1 FULL TABLESPOON OF
MINCED GARLIC (IN BOTTLE)
TSP OF FRESH OR DRY THYME
1/2 CUP OF WINE -(I PREFER RED)
3 LINKS OF HOT ITALIAN SAUSAGE - NO SKIN AND
SMASHED WITH FORK
1 8 OZ PACKAGE OF CREAM CHEESE
15 OZ CAN PINTO BEANS
1 CUP SHARP CHEDDAR CHEESE -SHREDDED

COOK SAUSAGE SMASHING WITH FORK UNTIL SLIGHTLY
COOKED .(NO BUTTER JUST IT'S OWN FAT)
ADD ONIONS - GREEN PEPPER. * A LITTLE SALT OPTIONAL
WHEN ALL ARE COOKED ADD CREAM CHEESE 1/2 CUP
WINE STIR UNTIL MIXED
REMOVE FROM PAN _ PUT IN BOWL
ADD GARLIC_ SUNDRIED TOMATOES (IF BOTTLED
TOMATOES WITH OIL * REMOVE OIL) MIX
LAST **** ADD CAREFUL NOT TO BREAK PINTO BEANS *
DRAINED
PLACE IN BAKING DISH COVER WITH CHEESE ***** BAKE
350 PRHEATED FOR 20_ 30 MIN

Serve with Tostito Chips
