



Our Products as featured in...

Taste of the South
Celebrates March Madness in the
February-March 2009 issue,
pages 30-36.

Here's a party
menu as winning
as a three-pointer
at the buzzer.

RECIPE DEVELOPMENT AND
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Taste of the South, February-March 2009, page 32

slam-dunk chili-cheese dip

Yield: 10 servings

Preparation: 10 minutes

Bake: 15 minutes

- 2 (15-ounce) cans chili with beans
- 1 (8-ounce) package cream cheese, softened
- 4 ounces pepper-jack Velveeta cheese, chopped
- 1 (10-ounce) can hot tomatoes with green chiles, drained
- Garnish: chopped black olives

PREHEAT oven to 350°.

IN A LARGE BOWL, combine chili, cream cheese, Velveeta, and tomatoes with chiles. Microwave on HIGH (100 percent power) for 60-second intervals, stirring between intervals, for approximately 10 minutes, or until hot. Transfer dip to three small cast-iron skilletlets or one large cast-iron skillet.

BAKE for 15 minutes. Garnish top with chopped black olives to resemble lines on a basketball, if desired. Serve with corn chips.

MAKE-AHEAD TIP:

This recipe can be prepared a day in advance and baked just before serving time.