

## Hot Chorizo Sweet Onion Dip

<http://userealbutter.com/2014/07/27/hot-chorizo-sweet-onion-dip-recipe/>  
from [\*White on Rice Couple\*](#)

1 lb. [chorizo](#), uncased  
8 oz. cream cheese, softened  
1 cup Parmesan cheese, grated  
1 cup mayonnaise  
1 tbsp black pepper, freshly ground  
1 cup sweet onion, small dice

Preheat oven to 350°F. Brown the chorizo in a frying pan over high heat until completely cooked. Drain off the excess fat and set the chorizo aside. Beat the cream cheese until smooth. Beat in the grated Parmesan, mayonnaise, and black pepper. Stir the sweet onion and chorizo into the cheese mixture. Pour the contents into an 8×8-inch baking dish or 9-inch round baking dish and smooth the top. Bake for 35-45 minutes or until brown and bubbly on top. Remove from oven and serve hot with crackers, corn or flour tortilla chips, or crostini. Serves 12+ as an appetizer.