

# Outdoor Fire Features

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## Spicy Cheese Dip with Homemade Chips



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### • **For the Cheese Dip:**

- 12 ounces cream cheese
- 6 ounces cheddar cheese, shredded
- 6 ounces pepper jack cheese, shredded
- 1/3 cup mayonnaise
- 2-3 Tablespoons Camp Chef's All Purpose Seasoning
- 1/2 teaspoon cayenne pepper

### • **For the Corn Chips:**

- 1 pack corn tortilla shells
- Salt and pepper to taste
- Vegetable or peanut oil for frying

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## Instructions

Preheat oven or grill to 350 degrees F.

Mix cream cheese, shredded cheese (leave a small portion to sprinkle on top), mayonnaise, cayenne pepper, and all purpose seasoning all together with a pinch of salt and pepper. Pour in 10 inch cast iron skillet and sprinkle rest of shredded cheese on top, cook until cheese is melted. Around 30 minutes.

Pour oil into fry pot about half way full. Heat fry pot with oil on Sidekick until oil reaches 350 degrees F.

Cut tortillas into fourths. Fry the triangles in batches until crispy and golden brown. Remove chips and place on paper towel lined cookie sheet. Sprinkle with salt and pepper to taste.