



Scrapple Dip

A simple dip recipe for all those scrapple lovers!

Ingredients

- 1 lb. Stoltzfus Meats scrapple
- 8 oz block cream cheese, softened
- 1 cup mayo - alternately, use 2 8 oz blocks cream cheese
- 1 1/2 cups extra-sharp cheddar cheese, preferably white
- 2 tsp hot sauce
- 1 1/2 tsp Old Bay seasoning



Directions

1. Preheat oven to 350 degrees F.
2. Heat skillet over medium-high heat with a little bit of olive oil. Slice scrapple into 1/4 inch thick slices. Place slices into the pan and fry until brown without turning, approximately 5 minutes. Flip to cook on the second side and crumble into smaller pieces with a wooden spoon, until brown, approximately five more minutes.
3. While the scrapple is cooking, mix the cream cheese, hot sauce, and Old Bay seasoning.
4. Fold in the cooked scrapple, mayo, and 1 cup of the cheddar cheese. Do not overmix.
5. Divide the mixture between 4 lightly greased ramekins. Top with remaining cheddar cheese.
6. Bake in a preheated oven for 10-12 minutes until the cheese begins to bubble. Alternately, put mixture into a lightly-greased 9" pie plate and bake for approximately 30 minutes.
7. Serve with crackers, crostini, or chips of choice.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.