

Hot Tomato Soup Dip

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 30 minutes

Makes: 3 cups

CChints: This dip is served warm and does very well in a mini crock pot or glass or ceramic bowl on a warming element that can sit on your serving table.



2 -10 ounce cans of tomato soup

2 – 8 ounce reduced fat cream cheese, softened

1 green bell pepper, diced

1 small to medium sweet yellow onion, diced like a Walla Walla, Oso Sweet or Vidalia

1 teaspoon garlic salt

1/2 teaspoon smoked paprika

Party crackers and Tortilla chips

This dip works well served in a small crock pot or a ceramic type pot with a heating element under it so it can stay work for a long period of time without burning. If you don't have a one of these pots, use a medium sauce pan and your stove.

Plug in the heating element and turn the temperature to medium. Set the bowl on the element and add 1 can of soup and 1 package of cream cheese. Use a wooden spoon or heat-proof spatula to blend these together. As the cheese heats up it will blend easily into the soup. When blended, add the other can of soup and cheese.

Add the peppers and onions to the dip and reduce the heat to low. Let the soup heat for at least 30 minutes before serving. Stir occasionally during this time.

To serve, put a spoon by the dip so that your guests can spoon dip onto a plate and serve with chips or your favorite party cracker.