

Cheddar Bacon Dip

Makes 6–8 servings

Ingredients:

- 2 cups shredded cheddar cheese
- 1 (8-ounce) package cream cheese, room temperature
- 1 cup sour cream
- 1/4 cup mayonnaise
- 2 green onions, thinly sliced
- 1/2 teaspoon garlic powder
- 8 slices cooked bacon, crumbled
- Crackers, chips, cut vegetables, or bread for serving



Directions

1. In a medium bowl, combine cheddar cheese, cream cheese, sour cream, mayonnaise, green onions, and garlic powder.
2. Stir in most of the crumbled bacon, saving a little for topping.
3. Spoon the mixture into a baking dish.
4. Bake at 350°F for 20 minutes, or until hot and bubbly.
5. Sprinkle with the reserved bacon and serve warm with chips, crackers, or bread.

Cooking Tidbit

For extra flavor, add a dash of Worcestershire sauce to the dip before baking, then finish with a sprinkle of chopped green onion on top after it comes out of the oven.