

TASTY CHEESE DIP!

2 8 oz. blocks of cream cheese at room temp 2 cups sour cream
1 can Rotel tomatoes (well drained) 1 onion finely chopped
¼ cup mayonnaise (not Miracle Whip) 3-4 garlic cloves finely chopped
3 cups shredded extra sharp Cheddar Cheese
Mix first three ingredients together.

Add Rotel, onion and garlic. Mix well. Add cheese and fold in. Pour into one of our stoneware 9x13 casserole dishes. Add 1 pound of bacon fried drained and crumbled. Last ingredient added before baking! (Do not use imitation bacon bits.)

Bake at 350 degrees until lightly brown around the edges and across top. Do not over brown edges. Serve with toast points, corn chips, veggies, etc.

Recipe provided by:

Donna Frazier, Designer

336-209-2133

Check out other great recipes at

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One Copy for you and other you can share with a friend

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