

Chili Bacon Cheddar Cheese Dip



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- 1 (8 ounce) package cream cheese
- 1 cup mayonnaise
- 1 cup shredded Cheddar cheese
- 2 green onions, sliced
- 6 slices crisp cooked bacon, crumbled
- 1 teaspoon chili powder
- 1/4 teaspoon ground cayenne pepper
- 1/8 teaspoon garlic powder
- Shredded Cheddar cheese
- 1 green onion, sliced
- 2 slices crisp cooked bacon, crumbled
- Corn tortilla chips

In a large microwave safe bowl, heat cream cheese for 30 seconds. Add mayonnaise and stir until blended. Add cheese and mix well. Add green onions and bacon. Mix well. Add chili powder, cayenne pepper, and garlic powder. Mix well.

Heat mixture for 1 minute and stir. Cook an additional 1 minute. Transfer to serving dish. Garnish with additional cheese, green onion, and bacon. Serve with corn tortilla chips or homemade Yumee Yumee Dreamees mix crackers.

Cook's Note: This recipe was tested in a 700 watt microwave oven with a turntable. For a spicier version, add chopped peppers. For a South of the Border fiesta, add 1/4 teaspoon ground cumin. If a more traditional flavor is desired, omit chili powder.