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# Bacon Blue Cheese Dip

Preparation Time: 20 minutes

Start to Finish Time: 35 minutes

*This dip can be baked in individual cups or a one-quart baking dish.*

**7 slices bacon, chopped**  
**2 cloves garlic, minced**  
**2 packages (8 ounces ea) cream cheese, softened**  
**1/3 cup half-and-half, `**  
**4 ounces (2/3 cup) crumbled blue cheese**  
**2 tablespoons fresh chives, chopped**  
**3 tablespoons chopped walnuts, toasted**  
**grape clusters**  
**flatbread or assorted crackers**

Preheat the oven to 350 degrees.

In a skillet over medium-high heat, cook the chopped bacon for 10 minutes or until crisp. Drain the bacon and set aside. Add the minced garlic to the skillet. Saute' for 1 minute.

Beat the cream cheese at medium speed with an electric mixer until smooth. Add the half-and-half, beating until combined. Stir in the bacon, garlic, blue cheese and chives. Spoon the mixture evenly into four (one-cup) individual baking dishes.

Bake in the preheated oven until golden and bubbly, about 15 minutes. Sprinkle with chopped walnuts.

Serve with grape clusters and flatbread or assorted crackers.

Yield: 12 to 15 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 3934 Calories; 352g Fat (79.8% calories from fat); 170g Protein; 30g Carbohydrate; 1g Dietary Fiber; 953mg Cholesterol; 9614mg Sodium. Exchanges: 0 Grain(Starch); 23 1/2 Lean Meat; 1/2 Vegetable; 56 Fat.*