

Firecrackers and Bacon Dip (Slow Cooker)

Barbara C. Jones
Easy Slow Cooker Cookbook

Servings: 4

*1 package (16 ounce)
Mexican Velveeta cheese,
cubed
1 can (10 ounce) tomatoes
and green chilies
1 tablespoon dry minced
onion
2 teaspoons Worcestershire
sauce
1/2 teaspoon dried mustard
1/2 cup whipping cream OR
half-and-half
16 slices cooked bacon,
crumbled and divided*

Lightly spray a slow cooker.

Place the cubed cheese, tomatoes with green chilies, onion, Worcestershire sauce, mustard and cream into the slow cooker. Cover.

Cook on LOW for about one hour, stirring several times to make sure that the cheese melts.

Meanwhile, cook the bacon in a skillet over medium heat. Drain. Crumble the bacon.

Fold three-fourths of the bacon into the cheese mixture.

Serve from the slow cooker. Just prior to serving, sprinkle the remaining bacon on top of the dip.

Per Serving (excluding unknown items): 148 Calories; 12g Fat (77.1% calories from fat); 8g Protein; 1g Carbohydrate; 0g Dietary Fiber; 22mg Cholesterol; 429mg Sodium. Exchanges: 1 Lean Meat; 2 Fat; 0 Other Carbohydrates.

