

Jalapeno Popper Dip (Slow Cooker)

Slow Cooker Cookbook - Vol. 5

Servings: 10

*1 package (8 ounce) cream cheese, cut up
1 carton (8 ounce) sour cream
1 cup (4 ounce) shredded cheddar cheese
3 slices bacon, crisp-cooked and crumbled
2 to 3 fresh jalapeno chile peppers, seeded and finely chopped
1 1/2 teaspoons chili powder
2 cloves garlic, minced
1 teaspoon butter
1/4 cup panko bread crumbs
hot and/or sweet pepper strips*

Preparation Time: 20 minutes

Slow Cooker: 2 hours

In a one and one-half- to two-quart slow cooker, combine the cream cheese, sour cream, cheddar cheese, bacon, jalapenos, chili powder and garlic. Cover.

Cook on LOW for two hours, stirring once.

Before serving, In a large skillet over medium heat, melt the butter. Stir in the bread crumbs. Cook for 3 to 4 minutes or until brown, stirring occasionally. Sprinkle over the dip.

Served with pepper strips.



To make this dip in a three and one-half- to four-quart slow cooker, simply double the ingredients and cook as directed.

Per Serving (excluding unknown items): 192 Calories; 18g Fat (83.3% calories from fat); 6g Protein; 2g Carbohydrate; trace Dietary Fiber; 50mg Cholesterol; 189mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat.