

Swiss and Bacon Dip

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Servings: 6

8 slices center cut bacon, sliced
8 ounces cream cheese, softened
1/2 cup mayonnaise
2 rounded teaspoons Dijon style mustard
1 1/2 cups shredded Swiss cheese
3 scallions, chopped
1/2 cup smoked almonds, coarsely chopped
baby carrots and a selection of spiced flat bread, cocktail sized pumpernickel or rye breads or sliced whole grain baguettes (for dipping)

Preparation Time: 10 minutes

Cook Time: 18 minutes

Preheat the oven to 400 degrees.

In a nonstick skillet over medium-high heat, brown the bacon. Drain the crisp bacon bits on paper towels.

In a mixing bowl, combine the cream cheese, mayonnaise, Dijon mustard, Swiss cheese and scallions with the cooked bacon.

Transfer the mixture to a shallow small casserole or baking dish.

Bake until golden and bubbling at the edges, 15 to 18 minutes.

Top with chopped smoked almonds.

Place the dip on a platter and surround the warm casserole with breads and carrots for dipping.

VARIATION

Stir in two rounded teaspoons of prepared horseradish when combining the cheese and bacon.

Per Serving (excluding unknown items): 372 Calories; 37g Fat (85.7% calories from fat); 11g Protein; 3g Carbohydrate; trace Dietary Fiber; 74mg Cholesterol; 291mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 4 1/2 Fat.