

Cheddar Bacon Beer Dip

Ashley Lecker - Green Bay, WI
Taste of Home Grandma's Favorites

Yield: 4 1/2 cups

18 ounces cream cheese, softened
1/4 cup sour cream
1 1/2 teaspoons Dijon mustard
1 teaspoon garlic powder
12 cups beer or nonalcoholic beer
1 pound bacon strips, cooked and crumbled
2 cups shredded Cheddar cheese
1/4 cup heavy whipping cream
1 green onion, thinly sliced
soft pretzel bites

In a greased six-quart electric pressure cooker, combine the cream cheese, sour cream, Dijon mustard and garlic powder. Mix until smooth. Stir in the beer. Add the bacon, reserving two tablespoons.

Lock the lid. Close the pressure-release valve. Adjust to pressure cook on HIGH for 5 minutes. Quick release the pressure.

Select for saute' setting. Adjust for medium heat. Stir in the cheese and heavy cream. Cook and stir for 3 to 4 minutes or until the mixture has thickened.

Transfer to a serving dish. Sprinkle with green onion and the reserved bacon.

Serve with soft pretzel bites.

Per Serving (excluding unknown items): 5654 Calories; 510g Fat (81.4% calories from fat); 237g Protein; 26g Carbohydrate; 1g Dietary Fiber; 1290mg Cholesterol; 10306mg Sodium. Exchanges: 0 Grain(Starch); 33 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 81 1/2 Fat; 0 Other Carbohydrates.