

# Beer Cheese Bacon Dip

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Beer Cheese Bacon Dip is perfect for game day! Dunk your favorite veggies and breads (and even mini sausages) into this warm, creamy, cheesy dip that is made in the slow cooker while you cheer on your favorite team.

**Serves 8-10**



## Ingredients

20 ounces cream cheese  
8 ounces medium cheddar cheese, shredded  
½ pound bacon, cooked and chopped - separated  
8 ounces amber beer  
¼ cup sour cream  
2 tablespoons Dijon mustard  
½ teaspoon garlic salt  
¼ cup heavy cream  
2 green onion tops, thinly sliced, for serving  
Various vegetables, for serving  
Sliced baguette, for serving

## Directions

In a 4-quart slow cooker, combine the cream cheese, cheddar cheese, half of the bacon, beer, sour cream, Dijon, and garlic salt. Cover and cook on low for 2 hours. Whisk in the heavy cream until everything is smooth.

Just before serving, transfer to a bowl and sprinkle with green onions and remaining bacon. Serve warm with vegetables and bread for dipping.