

# Bacon Cheeseburger Dip



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Appetizers are one of my favorite things to bring to parties or make for Seahawks game days. This Bacon Cheeseburger Dip gives you all the flavor of your favorite bacon cheeseburger in an ooey, gooey, cheesy, dip. It's great for entertaining or just because!

## Ingredients

- ½ lb bacon, chopped
- 1 medium onion, chopped
- ¾ lb lean ground beef
- 1 garlic clove, minced
- 8 oz cream cheese, room temp
- ½ cup sour cream
- ¼ cup mayonnaise
- 1 cup shredded Monterey Jack cheese
- 1 ½ cups shredded Cheddar cheese, separated
- 1 Tbsp Worcestershire sauce
- ½ tsp pepper
- ¾ cup chopped tomatoes
- ¼ cup chopped bread & butter pickles
- Tortilla chips, for serving

## Directions

Preheat oven to 350°F.

In a large skillet over medium-high heat, cook bacon until crisp. Remove to a paper towel-lined plate and set aside. Pour off all but 1 Tablespoon bacon fat. Add the onion to the skillet and cook over medium-high heat until soft, about 5 minutes. Add beef and cook until no longer pink, breaking up with a spoon. Add garlic and cook for 1 minute. Drain any excess fat. Set aside to cool slightly.

In a large bowl, add the cream cheese, mayonnaise, sour cream, Monterey Jack cheese, 1 cup of the cheddar cheese, Worcestershire sauce, and pepper. Stir until combined. Add the cooked beef, tomatoes, and pickles. Gently stir to combine.

Pour into a shallow dish and spread evenly. Sprinkle the remaining ½ cup cheddar cheese on top, then top with bacon.

Bake uncovered in the preheated oven for 18-20 minutes, until bubbly and cheese has melted. Serve with tortilla chips.