

Warm Blue Cheese Dip with Garlic and Bacon

My sister in law brought this dish to a game night and I was hooked. Everyone loves this dip. You can eat it with anything – pita chips, potato chips, tortilla chips, wings, celery, etc. It makes anything taste great. Listed below is a 'double recipe'. Half this if you don't want so much.

Ingredients

1 pound of bacon
4 garlic cloves
16 ounces cream cheese (two packs)
½ cup half and half
8 ounces blue cheese
4 Tablespoon chopped chives (optional)
6 tablespoons smoked almonds (2 ounces)

Directions

1. Preheat oven to 350° F.
2. Cook back on a skillet over medium-high heat until almost crisp. Drain excess fat from the bacon.
3. Add garlic and cook until bacon is crisp, about 3 minutes.
4. In the mixer add all the items and mix until smooth.
5. Transfer to an oven proof dish and cover with foil. This can be prepared a day ahead of serving if desired and refrigerated.
6. Bake until heated through, about 30 minutes.
7. Sprinkle on top with chopped onions.