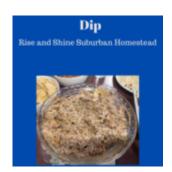
Bacon Cheeseburger Dip

Bacon Cheeseburger Dip



- 1 pound ground beef
- 6 slices bacon (diced)
- 1 small onion (diced)
- 2 cloves garlic (minced)
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup mayonnaise
- 1/2 cup sour cream
- 1/4 cup ketchup
- 2 tablespoons mustard
- 1 tablespoon Worcestershire sauce
- Salt and pepper (to taste)
- Chopped green onions (for garnish (optional))
- Chopped tomatoes (for garnish (optional))
- 1. Preheat your oven to 350°F (175°C).
- In a large skillet, cook the diced bacon over medium heat until crispy. Remove from the skillet and set aside.
- 3. In the same skillet, add the ground beef and cook until browned, breaking it apart with a spoon as it cooks.
- 4. Add the diced onion and minced garlic to the skillet

- with the ground beef. Cook for an additional 2-3 minutes, until the onion is softened.
- 5. Drain any excess fat from the skillet, then return the cooked bacon to the skillet and stir to combine.
- 6. In a mixing bowl, combine the shredded cheddar cheese, shredded mozzarella cheese, mayonnaise, sour cream, ketchup, mustard, and Worcestershire sauce. Mix until well combined.
- 7. Add the cooked ground beef mixture to the bowl with the cheese mixture and stir until everything is evenly distributed.
- 8. Transfer the mixture to an oven-safe baking dish and spread it out into an even layer.
- 9. Bake in the preheated oven for 20-25 minutes, or until the dip is hot and bubbly.
- 10. Remove from the oven and garnish with chopped green onions and sliced tomatoes before serving. Serve with crackers, tortilla chips, bread

Appetizer American, Appetizer