

Bacon Cheeseburger Dip

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- 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).
2. 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