



Grandpa Hicks' Recipe of the Week

Warm Blue Cheese Dip with Garlic and Bacon

A simple, elegant appetizer or party offering. Even folks who aren't wild about bleu cheese love this dip. Serve with dipping veggies, French bread or breadsticks.



Ingredients

- 7 slices bacon
- 2 cloves garlic, peeled and minced
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup half-and-half
- 4 ounces blue cheese, crumbled
- 2 tablespoons chopped fresh chives

Directions

1. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from skillet, drain on paper towels and crumble.
2. Place garlic in hot bacon grease. Cook and stir until soft, about 1 minute. Remove from heat.
3. Preheat oven to 350 degrees F (175 degrees C). Place cream cheese and half-and-half in a medium bowl. Beat with an electric mixer until blended. Stir in bacon, garlic, blue cheese and chives. Transfer mixture to a medium baking dish.
4. Bake covered in the preheated oven 30 minutes, or until lightly browned.

Featuring Our Own Imported Bleu Cheese

Blue Cheese is a white cheese with blue veins and sometimes crumbly interior. This cheese usually has tangy, piquant, spicy and peppery flavor. Great for use in salad dressings or with cream cheese for spreads and dips. Blue Cheese dip is the classic accompaniment for Buffalo Chicken wings.

