

Cheese & Bacon Garlic Bread Dip

Who says you can't reinvent the wheel?



Ingredients:

1 Long Bread Stick

Garlic Butter:

3 tspn Butter / Margarine

1 tsp Minced Garlic

1 tsp Parsley (optional)

Cob Loaf Dip:

1 block Cream Cheese

1 cup Cheddar Cheese

2 cups Mozzarella

1 & 1/2 cups Thickened Cream

1 tspn Garlic Powder

1 cup Diced Bacon

1/4 cup Spring Onion



Method:

Fry up your bacon

Prep an oven proof dish and preheat your oven to 200

Cut up your bread stick into thin slices.

Cob Loaf Dip:

Add the cream cheese, cream and cheeses to a bowl and combine.

Add in the garlic powder, bacon and spring onions and mix well.

Garlic Butter:

Add butter, minced garlic and parsley into a bowl and microwave to get it soft enough to combine.

Position your bread slices around the outside of your prepared dish.

Brush the melted Garlic butter onto your bread slices, as always, Measure with your Heart.

Spoon your cob mixture into the middle.

Put it into the oven for 25 mins.

- Enjoy!