

Noreen's Kitchen

Spicy Bacon Cheddar Spread

Ingredients

1 large brick cream cheese, softened
1/2 cup sour cream
1/2 cup mayonnaise
2 cups shredded cheddar cheese
12 slices bacon, cooked and chopped finely
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon cayenne pepper
1 teaspoon Worcestershire sauce
1 teaspoon Tabasco sauce
1/4 teaspoon hickory liquid smoke (optional)

Step by Step Instructions

Blend cream cheese, mayonnaise and sour cream together with mixer until well combined and fluffy.

Add in cheddar cheese and mix well.

Add in garlic powder, onion powder, Cayenne pepper, Worcestershire sauce, liquid smoke and Tabasco Sauce. Mix until combined.

Add in bacon and mix through.

Transfer to a serving bowl and place in refrigerator for at least 2 hours to allow flavors to meld. Allowing this to sit really makes a big difference in the flavors.

Enjoy!