

Smoked Bacon, Cheddar and Chive Dip

Ingredients

- 1 cup cream cheese
- 1/2 cup cheddar cheese
- 1/2 cup sour cream
- 1/2 cup milk
- 8 slices cooked and crumbled bacon
- 1 tbsp minced chives
- Salt and ground black pepper to taste
- 1 bag RUFFLES® Original Potato Chips

How to make it

1. Put the cream cheese, sour cream, cheddar cheese and milk in a medium saucepan.
2. Heat the mixture over low heat for 6 to 8 minutes until the ingredients are smooth and creamy.
3. Fold in the cooked bacon and chives.
4. Season with salt and pepper to taste.
5. Serve while still warm with RUFFLES®.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	12

Made with



RUFFLES® Original Potato Chips