

Slow-Cooker Cheddar Bacon Beer Dip

Total Time

Prep: 15 min. Cook: 3 hours

Makes

4-1/2 cups

Courtesy of Taste of Home & Ashley Lecker, Green Bay, Wisconsin

<https://www.tasteofhome.com/recipes/slow-cooker-cheddar-bacon-beer-dip/>

Ingredients

- 18 ounces cream cheese, softened
 - 1/4 cup sour cream
 - 1-1/2 tablespoons Dijon mustard
 - 1 teaspoon garlic powder
 - 1 cup amber beer or nonalcoholic beer (*Other beers can work for this, but be sure to steer clear of dark varieties*)
 - 2 cups shredded cheddar cheese
 - 1 pound bacon strips, cooked and crumbled, divided
 - 1/4 cup heavy whipping cream
 - 1 green onion, thinly sliced
 - Soft pretzel bites
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Directions

1. In a greased 3-qt. slow cooker, combine cream cheese, sour cream, mustard and garlic powder until smooth. Stir in beer, cheese and all but 2 tablespoons bacon. Cook, covered, on low, stirring occasionally, until heated through, 3-4 hours.
2. In the last 30 minutes, stir in heavy cream. Top with onion and remaining bacon. Serve with soft pretzel bites.