

BLT Dip

Prep/Cook time: 20 minutes

Serves: 20 or more

Ingredients

- 2 cups Country View Sour Cream*
- 2 cups Miracle Whip or mayo-like salad dressing
- 1 lb Edgewood Locker Smoked Bacon*
- 1 tomato**
- Rolling Hills lettuce/greens*
- 1-2 cucumbers**
- Breton Crackers*

*Denotes items that can be purchased at Hansen's Dairy Stores

**Denotes items that can be purchased seasonally at Hansen's Dairy Stores

Directions

- Preheat medium-sized skillet on low heat.
- Cut bacon into ¼ - ½ inch chunks & place in skillet.
- Cook bacon on low heat, stirring occasionally.
- While bacon is cooking:
- Cut up tomato into ¼ - ½ inch chunks.
- Shred lettuce into ¼ inch strips.
- Cut cucumbers into slices for dipping.
- Mix sour cream & Miracle Whip and spread out into 8 x 12 inch pan.
- Sprinkle lettuce & tomatoes on top of creamy spread.
- When bacon is done, drain it and sprinkle on top.
- To keep cool at an event, layer ice cubes in a 9 x 13 inch pan and then place the 8 x 12 inch pan with the dip on top.
- Serve with crackers & cucumber slices.
- Enjoy!

Recipe by Julie at www.JulieGrunklee.com