

Million Dollar Dip

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Category: hors d'oeuvre

Servings:

Preparation Time: 20 minutes

Cooking Time:

A note before you start: In my typical fashion, I tweaked this recipe just a wee bit.

It calls for 3/4c of crispy chopped bacon and I replaced it with 1/3 cup of crispy prosciutto. I also cut back on the sour cream by 1/2 cup as I wanted a dense spread-like consistency as I made it look like a holiday gift for a recent girls gathering that I brought it to. I shaped it into a rectangle and topped it with pomegranate seeds and I used baby celery leaves for the bow.

Ingredients:

8 oz of softened cream cheese
3/4 cup mayonnaise
1/4 cup of sour cream
1/4 tsp of garlic powder
1/4 tsp of onion powder
8 slices of prosciutto
1/2 cup of sliced green onions
1/2 cup of toasted chopped slivered almonds

Step 1: Preheat the oven to 350 degrees. Line a sheet pan with foil. Place the prosciutto slices on the foil and bake until just crispy (about 12 minutes). Remove and let cool. Crumble once cooled.

Step 2: Toast the slivered almonds in a dry skillet on medium low heat just until fragrant and slightly brown. Remove from the heat and allow them to cool down. Once cool, coarsely chop them in a mini chopper. Or, leave the whole; up to you.

Step 3: In a large mixing bowl beat the room temperature cream cheese (very important that it's room temp so it will incorporate smoothly) on low until smooth.

Step 4: Add the mayonnaise, sour cream, garlic and onion powder and beat until combined. Add the cooled, chopped slivered almonds and the crumbled crispy prosciutto. Refrigerate for 30 minutes before serving.

Buon Appetito!



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