Pepper Jelly Cream Cheese Dip

Pairs perfectly with our Michael Ros 2023 Sangiovese Rosé

Prep Time: 10 mins I Cook Time: 25 Min

Ingredients:

- 1 10.5-12 ounce jar pepper jelly heat level as desired
- 8 ounces cream cheese
- 2 garlic cloves minced
- 1 thinly sliced green onion white and green separated
- ½ teaspoon salt
- 1 cup shredded sharp cheddar cheese
- ½ cup cooked and crumbled bacon
- Crackers and/or Frito Scoops for dipping

Directions:

- Preheat oven to 350°F. Lightly grease an 8"x8" square dish or 1 quart baking dish with butter or nonstick spray.
- In a mixing bowl, combine 5 ounces of the pepper jelly, cream cheese, shredded cheddar cheese, garlic, the white section of the sliced green onion, bacon salt until well blended.
- Spread the mixture evenly into the bottom of the prepared baking dish.
- Bake 25-30 minutes, or until the dip is bubbly and heated through.
- Carefully remove from the oven. Heat 2-4 tablespoons of the pepper jelly in the microwave for 10-15 seconds or until it's slightly melted. Dollop over top of the baked cheese dip.
- Sprinkle the sliced green section of the green onion on top.
- Serve warm with crackers and/or scoops for dipping.

Recipe Source: dinnerin321.com