



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### BAKED BACON CHEESE DIP

8 ounces cream cheese, softened	4 ounces pepper jack cheese, grated
12 ounces sour cream	4 green onions, thinly sliced
½ cup mayonnaise	12 ounces bacon, cooked and crumbled
1 tablespoon Tabasco sauce	¼ cup parmesan cheese, grated
8 ounces sharp cheddar cheese, grated	1 round sourdough bread (around 16 oz)
3 ounces mozzarella cheese, grated	

1. Preheat oven to 400 degrees F.
2. Cut top off the bread and scoop out the insides leaving a 1-inch layer of bread in the bread bowl. Brush the insides with olive oil, place on baking sheet, and bake for 10 minutes.
3. Meanwhile, in a large bowl, combine cream cheese, sour cream, mayonnaise, and Tabasco. Mix until combined.
4. Stir in cheddar cheese, mozzarella cheese, pepper jack cheese, green onions, and bacon.
5. Carefully spoon filling into bread bowl and top with Parmesan cheese.
6. Reduce heat to 375 degrees F and bake for 45 minutes to an hour or until dip is heated through and cheese has melted completely.
7. Serve immediately. Garnish with bacon and green onion. Give options for dippers including crackers, chips, pretzels, and vegetables.

Makes 24 servings.

*Recipe by: Trish*

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