

5 Million Dollar Dip – It's Mouthwatering

I am continually in their homes, stacking their nibble plate, totally disregarding their first course while I improperly stock up on nourishment. I cherish the shrimp mixed drink more judiciously than most others, yet for what reason would I keep on serving it when there are alternatives like this one million dollar decrease out there? I will expect that you are much the same as me and that nobody has benevolently acquainted you with this bowl of obvious enjoyment. What's more, the best part is that I suggest utilizing precooked bits of bacon. I realize that newly cooked bacon is something delightful, however, once it has been slashed and blended with other fixings, you will need to have spared yourself the inconvenience of managing bacon fat. Bacon is a flavor in this formula, not in the customer-facing facade, so you're more than sorry for taking the easy route here.

Likewise called Neiman Marcus cheddar sauce, this formula initially showed up in Helen Corbitt's Helen Corbitt's cookbook. Be that as it may, Helen envisioned that it was a spreadable cheddar since it initially titled the formula Almond-Bacon-Cheese spread. The talk is that it was first filled in as a shower in the zodiac room, which is the place Neiman Marcus' reference originates from. I don't think about you. However, that is all I have to affirm that it indeed suggests a flavor like a million dollars.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

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5 Million Dollar Dip is only 5 ingredients and they don't call it million dollar dip for nothing! It is so deliciously addicting and will be the biggest hit wherever it goes!

Ingredients

- 5 green onions, chopped
- 8 oz cheddar cheese, shredded
- 1½ cups mayonnaise
- ½ cup real bacon bits
- ½ cup slivered almonds

Instructions

Add green onions, cheddar cheese, mayonnaise, bacon bits, and slivered almonds to a small bowl. Mix until combined and chill for at least 2 hours. Serve with your favorite crackers.

Source: Food.com

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