

Hot Mushroom Dip – Joanne Walter (LCMC)

4 slices bacon, fried

2 Tbsp. bacon drippings

½ lb. fresh mushrooms, sliced

1 medium onion, finely chopped

1 clove garlic, minced

2 Tbsp. flour

¼ tsp. salt

1/8 tsp. pepper

1 (8 oz) package cream cheese, cubed

2 tsp Worcestershire

1 tsp soy sauce

½ cup sour cream

Drain and crumble bacon; set aside. Heat bacon drippings in skillet. Add mushrooms, onion, and garlic; cook, stirring often, until liquid has evaporated. Stir in flour, salt, and pepper. Add cream cheese, Worcestershire, and soy sauce; cook, stirring constantly, until cheese melts. Stir sour cream and bacon into mushroom mixture; cook until thoroughly heated, stirring constantly (Do not boil) Serve warm with assorted crackers

Microwave: Place bacon between layers of absorbent toweling; cook on HIGH 3½ - 4 minutes. Crumble; set aside. Sauté vegetables in 1 Tbsp. bacon drippings 3-5 minutes on HIGH. Add flour, cheese. Reduce power to MEDIUM. Cook 1½ minutes or until cream cheese melts. Add sour cream and bacon. Cook on MEDIUM 1½- 2 minutes or until heated.