

Hot Bacon & Swiss Dip

Ingredients

- 10 slices bacon chopped (hint- place bacon in freezer for 15 minutes for easy chopping)
- 8 ounces softened [cream cheese](#)
- 1/2 cup [mayonnaise](#)
- 2 cups shredded [Swiss cheese](#),
- 2-3 green onions, chopped
- 1 Tablespoon Dijon mustard
- 1/2 cup smoked almonds, coarsely chopped
- Dippers – baby carrots, celery, sliced cucumbers, cocktail rye, pita chips, crackers etc.

Directions

Preheat your oven to 400°

Cook bacon in a skillet over medium high heat until crisp. Drain on paper towel.

In a bowl together the cream cheese, mayonnaise, mustard, cheese and onions. Stir in crispy bacon pieces. Transfer to a small casserole or baking dish and bake until golden and bubble, about 18 minutes. Sprinkle with chopped, smoked almonds. Serve warm with dippers.