

HOT MUSHROOM DIP

SOURCE: QUICK COOKING, May/June 2001 (Ellen Derflinger – Jefferson MD)

INGREDIENTS:

4 bacon strips, diced
1/2 lb fresh mushrooms, chopped
1 medium onion, finely chopped
1 garlic clove, minced
2 TBS all-purpose flour
1/4 tsp salt
1/8 tsp pepper
1 pkg (8 oz) cream cheese, cubed
1/2 C sour cream
2 tsp Worcestershire sauce
1 tsp soy sauce
Assorted raw vegetables or crackers

DIRECTIONS:

In skillet, cook bacon over medium heat till crisp – remove to paper towels – drain, reserving 2 TBS drippings – in drippings, sauté mushrooms, onion + garlic till tender – add flour, salt + pepper – cook/stir 1 minute or till thickened.

Reduce heat – add cream cheese, sour cream, Worcestershire sauce + soy sauce – cook/stir till cheese is melted – stir in bacon. Serve warm with veggies and/or crackers.

Yield: 2 C