

Betty's Hot Bacon-Swiss Dip with Melba Rounds Recipe



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In this video, Betty demonstrates how to make a delectable hot appetizer, her Hot Bacon-Swiss Dip with Melba Toast Rounds. This is great for parties, or just for a snack at home!

Ingredients:

2 cups shredded Swiss cheese
8 oz. cream cheese, softened to room temperature
1/4 cup mayonnaise
1/2 of a 3 oz. package of real bacon pieces (These are fully cooked, or you can make your own.)
green onion tops, chopped (about 1/2 of a bunch)
Ritz crackers, crushed (about 2/3 of an inner packet)
2 to 3 tablespoons melted butter or margarine--enough to butter the crushed crackers
Melba toast rounds

In a medium-sized mixing bowl, mix together 2 cups shredded Swiss cheese, 8 oz. softened cream cheese, 1/4 cup mayonnaise, and 1/2 package of real bacon pieces. Stir ingredients completely. Now, add 1/2 bunch chopped green onion tops, and gently fold them in. Spread the mixture evenly into an oven-proof baking dish. (I used a 9-inch Pyrex pie plate.) Make your cracker crumb topping by mixing 2/3 inner packet of Ritz cracker crumbs with 2 to 3 tablespoons melted butter or margarine, until the mixture is crumbly. Sprinkle the crumb mixture evenly over the top of the bacon-Swiss cheese mixture. Bake at 350 degrees for 15 minutes, or until the cheese is beginning to bubble, and the topping is beginning to brown. Remove from the oven, and serve with Melba toast rounds. This is a quick and easy dip to make, but elegant enough to use for entertaining!