

Cheese-Stuffed Garlic Bread with Bacon Dip: The Ultimate Party Starter

Looking for an appetizer that's sure to steal the show? This



OVEN
375°F

TIME
15 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 large loaf of French bread or Italian bread
- 1/2 cup unsalted butter, melted
- 3 cloves garlic, minced
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 tbsp chopped parsley (plus more for garnish)
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1/2 cup cream cheese, softened
- 1/2 cup cooked bacon, crumbled
- 1/4 cup shredded cheddar cheese
- 1 tbsp chopped chives
- Salt and pepper, to taste

Instructions:

Prepare the Bread Preheat your oven to 375°F (190°C).

Slice the loaf of bread diagonally in a crisscross pattern, being careful not to cut all the way through.

Stuff with Cheese Mix the mozzarella and Parmesan cheese in a bowl. Stuff the cheese mixture into the cuts in the bread.

Add the Garlic Butter Combine the melted butter, minced garlic, and parsley. Drizzle this mixture over the bread, ensuring it seeps into all the cuts.

Bake Wrap the bread loosely in foil and bake for 15 minutes. Unwrap and bake for an additional 5-7 minutes, or until the cheese is melted and bubbly.

Combine the Ingredients In a mixing bowl, combine sour cream, mayonnaise, cream cheese, cooked bacon, cheddar cheese, and chives. Mix until smooth.

Season with salt and pepper to taste.

Serve Serve the warm cheese-stuffed garlic bread alongside the bacon dip. Garnish with extra parsley or chives if desired.

Tips for Perfect Garlic Bread and Dip:

Cheese Variations: Try adding shredded Gouda or Gruyère for an extra flavor twist.

Make Ahead: Prepare the bread and dip in advance and bake/reheat just before serving.

Add a Kick: Sprinkle red pepper flakes on the garlic bread or add a dash of hot sauce to the dip for some heat.

Why This Recipe Shines:

DIRECTIONS

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- 6. Combine the :** Ingredients In a mixing bowl, combine sour cream, mayonnaise, cream cheese, cooked bacon, cheddar cheese, and chives. Mix until smooth.
- 7. Season** with salt and pepper to taste.
- 8. Serve :** Serve the warm cheese-stuffed garlic bread alongside the bacon dip. Garnish with extra parsley or chives if desired.
- 9. Tips for Perfect Garlic Bread and Dip:** Cheese Variations: Try adding shredded Gouda or Gruyère for an extra flavor twist.
- 10. Make :** Ahead: Prepare the bread and dip in advance and bake/reheat just before serving.
- 11. Add a :** Kick: Sprinkle red pepper flakes on the garlic bread or add a dash of hot sauce to the dip for some heat.
- 12. Why This Recipe Shines:** This cheese-stuffed garlic bread and bacon dip combo is the ultimate indulgence. It's easy to make, packed with flavor, and perfect for

sharing. Whether it's for a party or a cozy night in, this dish will have everyone coming back for seconds.

13. Have you tried this : Cheese-Stuffed Garlic Bread with Bacon Dip? Let me know how it turned out, and don't forget to share this recipe with your friends and family! For more unforgettable recipes, visit FB Recipes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheese-stuffed-garlic-bread-with-bacon-dip-the-ultimate-party-starter/>