

Bourbon BBQ Bacon Cheeseburger Dip That Brings the Flavor

show-stopper: Bourbon BBQ Bacon Cheeseburger Dip



TIME
3 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ cup bourbon
- 1 cup BBQ sauce
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup cooked and crumbled bacon
- $\frac{1}{4}$ cup diced onion
- $\frac{1}{4}$ cup diced pickles
- $\frac{1}{4}$ cup diced tomatoes
- $\frac{1}{4}$ cup diced jalapeños
- $\frac{1}{2}$ cup cream cheese
- Salt and pepper to taste
- Tortilla chips or crusty bread, for serving

DIRECTIONS

- 1.** Cook the beef: In a large skillet over medium heat, brown the ground beef. Drain excess fat.
- 2.** Add bourbon: Pour in bourbon and cook for 2-3 minutes to let the alcohol cook off and infuse the meat.
- 3.** Mix it up: Stir in BBQ sauce, shredded cheddar, crumbled bacon, diced onion, pickles, tomatoes, and jalapeños.
- 4.** Cream it up: Add the cream cheese and stir until melted and everything is fully combined.
- 5.** Season to taste: Add salt and pepper if needed.
- 6.** Serve hot: Transfer to a serving dish or small slow cooker to keep warm. Serve with tortilla chips or toasted bread slices.

SWAPS & NOTES

Use apple juice or omit it altogether-flavor will still be fantastic.

Swap cheddar for pepper jack or smoked gouda for extra punch.

Leave out the jalapeños or use mild green chiles instead.

Use plant-based ground beef and omit bacon.

TIPS FOR SUCCESS

Simmer the bourbon long enough to mellow the alcohol and bring out the caramel notes.

Use room-temperature cream cheese for faster, smoother melting.

For parties, serve this dip in a mini slow cooker to keep it warm and gooey.

Stir in some chopped cooked potatoes or top with extra shredded cheese and bake until bubbly.

