

Bacon Jalapeño Texas Trash Dip: The Ultimate Game Day Crowd-Pleaser

If there's one appetizer that never fails to steal the show, it's a



OVEN
350°F

TIME
10 mins

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- ¾ lb bacon, cooked and crumbled
- 1 cup cream cheese, softened
- ¾ cup sour cream
- 1 cup shredded cheddar cheese
- ¾ cup diced jalapeños (pickled for milder heat, fresh for extra spice)
- ... cup green onions, chopped
- 1 can black beans, drained and rinsed
- ... cup salsa (chunky or smooth, your choice)
- Salt and pepper, to taste

Tortilla chips

Crackers

Sliced veggies (carrots, celery, bell peppers)

How to Make Bacon Jalapeño Texas Trash Dip:

1. Preheat the Oven:
2. Mix Everything Together:
3. Transfer to a Baking Dish:
4. Bake Until Bubbly:
5. Serve and Watch It Disappear:

Tips & Tricks for the Best Texas Trash Dip:

Make it spicier: Use fresh jalapeños instead of pickled, or add a dash of hot sauce.

Switch up the cheese: Try Monterey Jack, pepper jack, or smoked gouda for different flavors.

Go meat-free: Skip the bacon and add extra beans or fire-roasted corn for a vegetarian twist.

Meal prep magic: Assemble everything ahead of time, refrigerate it, and bake when you're ready to serve.

What to Serve with This Dip:

Guacamole & chips - Because you can never have too many dips.

Mini tacos or quesadillas - Perfect for a Tex-Mex feast.

Margaritas or cold beer - To balance the creamy, spicy goodness.

FAQs (From My Kitchen to Yours):

Why You Need to Make This Dip ASAP:

DIRECTIONS

1. **Preheat the Oven:** Set your oven to 350°F (175°C) so it's ready when you need it.
2. **Mix Everything Together:** In a large mixing bowl, combine cream cheese, sour cream, cheddar cheese, jalapeños, green onions, black beans, salsa, bacon, salt, and pepper. Stir everything until it's well blended.
3. (Pro tip: If your cream cheese is too firm, microwave it for 10-15 seconds to soften it.)
4. **Transfer to a Baking Dish:** Grease a medium-sized baking dish and spread the mixture evenly inside. A 9x9-inch dish or similar size works well.
5. **Bake Until Bubbly:** Place the dish in the oven and bake for 25 minutes, or until the dip is hot, bubbly, and lightly golden on top.
6. **Serve and Watch It Disappear:** Once the dip is ready, take it out of the oven and let it sit for 5 minutes before serving. Pair it with tortilla chips, crackers, or fresh veggies for dipping.
7. **Fair warning:** This dip is so good, you might need to double the recipe!
8. **Tips & Tricks for the Best Texas Trash Dip:** Make it spicier: Use fresh jalapeños instead of pickled, or add a dash of hot sauce.
9. **Switch up the cheese:** Try Monterey Jack, pepper jack, or smoked gouda for different flavors.
10. **Go meat-free:** Skip the bacon and add extra beans or fire-roasted corn for a vegetarian twist.
11. **Meal prep magic:** Assemble everything ahead of time, refrigerate it, and bake when you're ready to serve.

12. What to Serve with This Dip: This dip is the star of any spread, but I love pairing it with:
13. Guacamole & chips - Because you can never have too many dips.
14. Mini tacos or quesadillas - Perfect for a Tex-Mex feast.
15. Margaritas or cold beer - To balance the creamy, spicy goodness.
16. FAQs (From My Kitchen to Yours): Can I make this dip ahead of time? Yes! Assemble the dip, cover it, and refrigerate it for up to 24 hours. Bake just before serving.
17. Can I use a slow cooker instead of baking? Absolutely! Cook on low for 2-3 hours or until hot and melted. Stir before serving.
18. How do I store leftovers? Store in an airtight container in the fridge for up to 3 days. Reheat in the oven or microwave.
19. What's the best salsa to use? I love using fire-roasted tomato salsa for a smoky depth of flavor, but any salsa works!
20. Why You Need to Make This Dip ASAP: Whether you're hosting a big party, a game night, or just want an indulgent snack, this Bacon Jalapeño Texas Trash Dip is guaranteed to be a hit. It's easy to make, endlessly customizable, and packed with flavor. Plus, it's one of those dishes that gets devoured the second it hits the table.
21. Give this recipe a try and let me know how it turns out! And if you've got a creative twist-maybe adding roasted corn or a drizzle of chipotle sauce-I'd love to hear about it.
22. For more delicious recipes, check out : Chef Maniac!

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

Original recipe: <https://chefmaniac.com/bacon-jalapeno-texas-trash-dip-the-ultimate-game-day-crowd-pleaser/>