

Mississippi Sin Dip: Cheesy, Bacon-Loaded Party Favorite

Get ready for a dip that's so incredibly addictive, it's practically sinful! This



OVEN
350°F

TIME
30 to 35 min

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INGREDIENTS

- 1 bread bowl (round, crusty loaf) or 1 French bread loaf (for slicing and dipping)
- 16 ounces sour cream (full-fat for creaminess)
- 2 cups shredded cheddar cheese (sharp or mild, depending on preference)
- 8 ounces cream cheese, softened
- 1 cup bacon crumbles (about 8 slices of cooked, crispy bacon)
- 1 tablespoon hot sauce (like Tabasco or Frank's RedHot, adjust to taste)
- 2 teaspoons garlic paste (or 2-3 cloves fresh garlic, minced)
- 1 teaspoon Worcestershire sauce
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon onion powder
- Scallions or chives, chopped for garnish (optional)

Swaps and Notes:

Bread Bowl: A round sourdough or pumpernickel bread bowl works perfectly. If you can't find one, a sturdy French bread loaf or baguette, sliced into dippers, is a great alternative. You can also serve this dip in a regular baking dish.

Cheese: Sharp cheddar adds great flavor, but a Mexican blend, Colby Jack, or even a smoked cheddar would be delicious.

Bacon: Cooking your own bacon until extra crispy and crumbling it is best. Pre-cooked bacon bits can

be used for a shortcut, but homemade bacon crumbles have superior flavor and texture.

Hot Sauce: Adjust the type and amount of hot sauce to your preferred spice level. Sriracha could also be used for a different kind of heat.

Garlic Paste: If you don't have garlic paste, finely mince 2-3 cloves of fresh garlic.

Seasonings: You can add a pinch of smoked paprika for extra depth or a dash of dry mustard powder for a subtle tang.

Cream Cheese: Ensure your cream cheese is fully softened to room temperature for a smooth, lump-free dip.

Instructions:

Preheat Oven: Preheat your oven to 350°F (175°C).

Prepare the Dip Mixture: In a large mixing bowl, combine the entire 16 ounces of sour cream, the 2 cups of shredded cheddar cheese, the 8 ounces of softened cream cheese, the 1 cup of bacon crumbles, 1 tablespoon of hot sauce, 2 teaspoons of garlic paste (or minced garlic), 1 teaspoon of Worcestershire sauce, $\frac{1}{2}$ teaspoon of salt, ... teaspoon of pepper, and $\frac{1}{2}$ teaspoon of onion powder. Stir all these ingredients together with a sturdy spoon or spatula until they are fully combined and smooth.

Prepare the Bread Bowl: Carefully cut off the top of the bread bowl (reserve it for dipping!). Using your hands or a small knife, carefully remove the insides of the bread, creating a hollow cavity for the dip. Make sure to leave a decent barrier of crust (about 1 inch thick) so the dip doesn't leak out during baking. Place the hollowed-out bread bowl (and the torn-out bread pieces and top, if using them for dipping) on a baking sheet.

Fill and Bake: Pour the prepared dip mixture into the hollowed-out bread bowl, filling it completely. Place the baking sheet with the filled bread bowl (and any extra bread pieces you want to bake for dipping) into the preheated oven. Bake for 30 to 35 minutes, or until the dip is hot and bubbly and the bread bowl is lightly toasted.

Garnish and Serve: Remove the bread bowl from the oven. If desired, garnish generously with chopped scallions or chives for a fresh, aromatic touch.

Let it cool for a few minutes before serving. Tear off pieces of the bread bowl and the reserved bread for dipping. Serve hot and watch it disappear!

Tips for Success:

Soften Cream Cheese: This is crucial for a smooth dip. Take it out of the fridge at least an hour before mixing.

Crispy Bacon: Cook your bacon until it's very crispy so it crumbles well and adds texture to the dip.

Don't Over-Hollow: Leave enough bread on the sides and bottom of the bowl (about 1 inch thick) to prevent the dip from leaking.

Bake Extra Dippers: If using a bread bowl, toss the torn-out bread pieces with a little olive oil and garlic powder, then bake them alongside the bread bowl for extra, delicious dippers.

Serve Warm: This dip is best served hot and bubbly, right out of the oven.

Serving Suggestions and Pairings:

The torn-out pieces of the bread bowl (baked until lightly toasted).

Assorted crackers, tortilla chips, or sturdy vegetable sticks like carrot and celery.

DIRECTIONS

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2. **Prepare the : Dip Mixture:** In a large mixing bowl, combine the entire 16 ounces of sour cream, the 2 cups of shredded cheddar cheese, the 8 ounces of softened cream cheese, the 1 cup of bacon crumbles, 1 tablespoon of hot sauce, 2 teaspoons of garlic paste (or minced garlic), 1 teaspoon of Worcestershire sauce, ½ teaspoon of salt, ... teaspoon of pepper, and ½ teaspoon of onion powder. Stir all these ingredients together with a sturdy spoon or spatula until they are fully combined and smooth.
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10. **Serve : Warm:** This dip is best served hot and bubbly, right out of the oven.
11. **Serving Suggestions and Pairings:** Mississippi Sin Dip is a show-stopping appetizer that's usually the star of the snack table. Serve it with:
12. The torn-out pieces of the bread bowl (baked until lightly toasted).
13. Assorted crackers, tortilla chips, or sturdy vegetable sticks like carrot and celery.
14. Alongside other party favorites like mini sausages or meatballs.
15. For other fantastic party food or comforting cheesy dishes, you might also enjoy:
16. **My This : Crockpot Nacho Dip** is the Reason I Never Have Leftovers for a different cheesy dip.
17. **Or my : How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip** for a fun, deconstructed approach.
18. **Storage and Leftover Tips:** This Mississippi Sin Dip is best served fresh from the oven. If you have leftovers, transfer the remaining dip to an airtight container and store it in the refrigerator for up to 3-4 days. To reheat, gently warm in the microwave or in a small oven-safe dish at 300°F (150°C) until hot and bubbly, adding a splash of milk or cream if it's too thick. The bread bowl will not be as good reheated, so it's best to use fresh dippers for leftovers.
19. **More Recipes You Will Love:** If you loved the easy, cheesy comfort of this dip, you'll find similar satisfaction in these other fantastic recipes:
20. For another easy, cheesy crowd-pleaser perfect for game day, try **my This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes**.
21. If you're looking for a fun, interactive meal that's perfect for gatherings, **my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd** is always a huge hit.
22. And for an effortless appetizer that's sure to impress guests, try **This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests**.
23. **Final Thoughts:** This Mississippi Sin Dip is a true party favorite for a reason. It's incredibly flavorful, wonderfully comforting, and surprisingly easy to prepare, especially when baked right in an edible bread bowl. It's a testament to how simple

ingredients can come together to create a dish that's utterly irresistible and always a guaranteed crowd-pleaser. Give it a try - you'll quickly see why it's so "sinfully" delicious!

24. What's your go-to hot dip for parties? Do you have any secret ingredients that make your favorite dips extra special? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/mississippi-sin-dip-cheesy-bacon-loaded-party-favorite/>