

Everything Bagel Dip: A Creamy and Addictive Party Dip

My Favorite Everything Bagel Dip: A Creamy and Addictive Snack



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30 min

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INGREDIENTS

1 (8 oz) package cream cheese, softened
1 cup sour cream
2-3 tablespoons Everything Bagel seasoning
Fresh chives, chopped (for garnish)
For serving: Bagel chips, crackers, pretzels, fresh vegetables like carrots and cucumbers.

DIRECTIONS

- 1.** Prep: Make sure your cream cheese is softened to room temperature. This is the most important step for a smooth, lump-free dip.
- 2.** Mix the : Base: In a medium bowl, combine the softened cream cheese and sour cream. Beat with a hand mixer or a whisk until the mixture is smooth and well combined.
- 3.** Add the : Seasoning: Add 2 tablespoons of Everything Bagel seasoning to the cream cheese mixture and stir it in. Taste the dip and add more seasoning if you like.
- 4.** Chill: Cover the bowl with plastic wrap and refrigerate for at least 30 minutes. This allows the flavors to meld together and the dip to firm up a bit, making it perfect for dipping.
- 5.** Serve: Transfer the dip to a serving bowl. Garnish with chopped chives and serve with your favorite dippers.

SWAPS & NOTES

Cream Cheese & Sour Cream: Make sure your cream cheese is softened to room temperature for the smoothest possible dip.

You can use full-fat or low-fat versions of both.

Plain Greek yogurt is also a great substitute for sour cream for a lighter, tangier dip.

Everything Bagel Seasoning: You can buy this seasoning in most grocery stores now.

TIPS FOR SUCCESS

Soft Cream Cheese: Again, this is the most important tip.

Don't try to mix hard cream cheese, or you'll have a lumpy dip.

Taste and Adjust: Start with 2 tablespoons of seasoning, then taste the dip and add more if you feel it needs it.

The strength of the seasoning can vary by brand.

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

Original recipe: <https://chefmaniac.com/everything-bagel-dip-a-creamy-and-addictive-party-dip/>