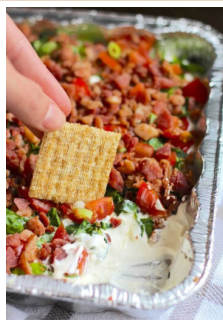


Creamy BLT Dip: A Delicious, Easy, and Crowd-Pleasing Appetizer

Creamy BLT Dip: A No-Fuss, Crowd-Pleasing Appetizer



TIME
15 min

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ChefManiac

INGREDIENTS

- 1 (8 oz) block cream cheese, softened
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 tbsp lemon juice
- 1 tsp garlic powder
- Salt and black pepper, to taste
- 1 lb bacon, cooked and crumbled
- 2 large tomatoes, diced
- 1/2 head iceberg lettuce, shredded

Swaps and Notes:

Cream Cheese: Make sure your cream cheese is completely softened to room temperature. This is crucial for a smooth, lump-free dip.

Bacon: Thick-cut bacon is a must here. It provides a better texture and a richer, saltier flavor.

Tomatoes: Use ripe, fresh tomatoes for the best flavor. Roma tomatoes or a heirloom variety would be delicious.

Lettuce: Iceberg lettuce is a classic for a BLT because it's crunchy and holds up well. You can also use butter lettuce or romaine.

Dressing: The combination of cream cheese, sour cream, and mayonnaise is a classic for this dip. You can use all mayonnaise if you prefer a creamier, less tangy dip.

Directions:

Make the Creamy Base: In a medium bowl, use a hand

mixer or a stand mixer to beat the softened cream cheese until it is smooth and creamy. Add the sour cream, mayonnaise, lemon juice, and garlic powder. Beat on medium speed until the mixture is smooth and well combined. Season with salt and black pepper to taste.

Cook the Bacon: In a large skillet, cook the bacon over medium heat until it's crispy. Remove the bacon and place it on a paper towel-lined plate to drain. Once it's cool, crumble it into small pieces.

Assemble the Dip: Spread the creamy base evenly into a shallow serving dish.

Top with Veggies: Top the creamy base with the shredded iceberg lettuce, the diced tomatoes, and the crumbled bacon.

Serve: Serve the dip immediately with crackers, toasted bread, or your favorite chips.

Tips for Success:

Soften the Cream Cheese: This is the most important step in this recipe. Don't skip it! It ensures a smooth, creamy base.

Cook the Bacon Crispy: You want crispy bacon for this dip, as it adds a great crunchy texture.

Serve Immediately: This dip is best enjoyed fresh, as the lettuce and tomatoes can get watery over time.

Make It Ahead: You can make the creamy base and cook the bacon in advance. Just store them separately in the fridge and assemble the dip right before you're ready to serve.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 250

Protein: 10g

Fat: 20g

Carbohydrates: 5g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

1. **Make the : Creamy Base:** In a medium bowl, use a hand mixer or a stand mixer to beat the softened cream cheese until it is smooth and creamy. Add the sour cream, mayonnaise, lemon juice, and garlic powder. Beat on medium speed until the mixture is smooth and well combined. Season with salt and black pepper to taste.
2. **Cook the : Bacon:** In a large skillet, cook the bacon over medium heat until it's crispy. Remove the bacon and place it on a paper towel-lined plate to drain. Once it's cool, crumble it into small pieces.
3. **Assemble the : Dip:** Spread the creamy base evenly into a shallow serving dish.
4. **Top with : Veggies:** Top the creamy base with the shredded iceberg lettuce, the diced tomatoes, and the crumbled bacon.
5. **Serve:** Serve the dip immediately with crackers, toasted bread, or your favorite chips.
6. **Tips for Success: Soften the Cream Cheese:** This is the most important step in this recipe. Don't skip it! It ensures a smooth, creamy base.
7. **Cook the : Bacon Crispy:** You want crispy bacon for this dip, as it adds a great crunchy texture.
8. **Serve : Immediately:** This dip is best enjoyed fresh, as the lettuce and tomatoes can get watery over time.
9. **Make : It Ahead:** You can make the creamy base and cook the bacon in advance. Just store them separately in the fridge and assemble the dip right before you're ready to serve.
10. **Serving Suggestions and Pairings:** This Creamy BLT Dip is a perfect appetizer on its own, but it also pairs

wonderfully with a variety of sides and drinks. It's a great dip for crackers, toasted bread, or your favorite chips. For another great crowd-pleasing, easy meal, my recipe for Easy Cheesy Chicken Sliders with Marinara Garlic Butter is a fantastic option. For a lighter, fresher take on a classic, you can't go wrong with my recipe for A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight.

11. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
12. Calories: Approximately 250
13. Protein: 10g
14. Fat: 20g
15. Carbohydrates: 5g
16. This is a rich and decadent appetizer, so it's best enjoyed as a special treat.
17. Storage and Leftover Tips: This dip is best served fresh. Leftovers can be stored in an airtight container in the refrigerator for up to 2 days, but the lettuce and tomatoes may get a little watery.
18. More Recipes You Will Love: If you're a fan of easy and delicious appetizers, you'll love some of my other creations. For a classic that's always a hit, try my recipe for This Crockpot Nacho Dip is the Reason I Never Have Leftovers. For another great party dish, my These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast is a fantastic option.
19. Final Thoughts: This Creamy BLT Dip is a recipe that is sure to become a new favorite in your home. It's a simple, savory, and incredibly delicious dip that is the perfect way to get a little bit of that BLT spirit on your plate.
20. I'd love to know what your favorite party appetizer is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

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/creamy-blt-dip-a-delicious-easy-and-crowd-pleasing-appetizer/>