

## Neiman Marcus Dip: The Ultimate Hot & Cheesy Party Dip That Disappears Fast

My Secret Neiman Marcus Dip Recipe: A Crowd-Pleasing Hot Appetizer



**OVEN**  
**350°F**

**TIME**  
**20-25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb lean ground beef
- 1 lb bacon, cooked and crumbled
- 1 (8-ounce) package cream cheese, softened
- 1 (10-ounce) can diced tomatoes with green chilies (like Rotel), drained
- 1 (8-ounce) container sour cream
- 1/2 cup mayonnaise
- 2 cups shredded sharp cheddar cheese, divided
- 1/4 cup chopped green onions, for garnish

#### Swaps and Notes:

**Meat:** Feel free to swap the ground beef for ground sausage for a different flavor profile. If you're looking for a vegetarian option, you can omit the meat and bacon entirely and add some black beans or corn for texture.

**Cheese:** I love sharp cheddar for its robust flavor, but you can use a Mexican blend, pepper jack for a kick, or even mozzarella for a milder, stretchier cheese.

**Tomatoes:** If you want less heat, use a can of plain diced tomatoes instead of the diced tomatoes with green chilies.

**Mayonnaise:** Full-fat mayo gives the best creamy texture, but you can use a light version if you prefer.

**Sour Cream:** Greek yogurt can be a great substitute for sour cream if you're looking for a tangier, slightly healthier option.

#### Step-by-Step Instructions:

##### Tips for Success:

**Soften the Cream Cheese:** Make sure your cream cheese is at room temperature before you start. This makes it much easier to mix and will prevent a lumpy dip.

**Drain the Tomatoes and Beef:** A watery dip is a sad dip. Be sure to drain the canned tomatoes and ground beef thoroughly to keep the dip thick and creamy.

**Serve it Hot:** This dip is at its best right out of the oven. The melted cheese and warm ingredients are what make it so irresistible.

##### Serving Suggestions and Pairings:

##### Nutritional Information (per serving, estimated):

Calories: 350-400 kcal

Protein: 15-20g

Carbohydrates: 5-10g

Fat: 25-30g

##### Storage and Leftover Tips:

##### More Recipes You Will Love:

##### Final Thoughts:

## DIRECTIONS

- 1.** **Step 1: Cook the Meat** In a large skillet, cook the ground beef over medium-high heat until it's browned and cooked through. Drain any excess grease and set the beef aside.
- 2.** **Step 2: Combine the Base** In the same skillet (or a large oven-safe dish if you're baking it), combine the softened cream cheese, drained diced tomatoes, sour cream, and mayonnaise. Stir until the mixture is smooth and well-combined.
- 3.** **Step 3: Add the Flavor** Add the cooked ground beef, half of the cooked and crumbled bacon, and 1 1/2 cups of the shredded cheddar cheese to the cream cheese mixture. Stir everything together until it's evenly mixed.
- 4.** **Step 4: Bake the Dip** Transfer the dip mixture to a baking dish if it's not already in one. Top with the remaining 1/2 cup of shredded cheddar cheese. Bake at 350°F (175°C) for 20-25 minutes, or until the cheese is melted and the dip is hot and bubbly.
- 5.** **Step 5: Garnish and Serve** Remove the dip from the oven. Sprinkle the remaining crumbled bacon and chopped green onions over the top. Serve immediately with your favorite chips, crackers, or bread.
- 6.** **Tips for Success: Soften the Cream Cheese:** Make sure your cream cheese is at room temperature before you start. This makes it much easier to mix and will prevent a lumpy dip.
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9. **Serving Suggestions and Pairings:** This dip is perfect with tortilla chips, Fritos, or even sliced baguette. For a more substantial spread, serve it alongside some Sheet Pan Quesadillas or some warm, soft pretzels. A crisp, light beer or a zesty margarita would be a great beverage pairing to cut through the richness of the dip.
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12. **Carbohydrates:** 5-10g
13. **Fat:** 25-30g
14. **Note:** This is an approximation and can vary based on the specific brands and amounts used.
15. **Storage and Leftover Tips:** If you happen to have any leftovers (which is a big "if" in my experience), store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can use the microwave for a minute or two, or warm it in the oven until bubbly again. The texture might change slightly, but the flavor will still be delicious.
16. **More Recipes You Will Love:** If you're a fan of incredible dips and appetizers, you've come to the right place. For a different take on a cheesy dip, try my Crockpot Nacho Dip-it's perfect for a lazy game day. Another favorite of mine is this Beer Cheese Dip, which is always a huge hit. And for a more elegant, but equally easy, option, this Baked Brie Appetizer will impress any guest. For a twist on a classic, my Cheesy Hot Dip is a must-try.
17. **Final Thoughts:** This Neiman Marcus Dip has become a permanent fixture in my recipe rotation. It's comforting, satisfying, and just plain good. The best part is that it's so customizable, you can really make it your own. I hope this becomes your go-to appetizer too. Give it a try at your next gathering and let me know how much your guests love it! What's your favorite dip to make for a party? Share your thoughts and photos in the comments below.

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