

Dill Pickle Bacon Shots: My Favorite Crowd-Pleaser for Any Gathering

Let me show you why these bacon shots are a must-try and how easy they are to make.



DILL PICKLE BACON SHOTS

You Will Need

8 oz Cream Cheese, softened
1/4 cup Sour Cream
1/2 cup Dill Pickles
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OVEN
400°F

TIME
15 min

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INGREDIENTS

1 pound thick-cut bacon
8 large dill pickle spears (cut into thirds)
8 oz cream cheese (softened)
1 teaspoon garlic powder
1 teaspoon onion powder
1 tablespoon fresh dill (chopped, or 1 teaspoon dried dill)
Fresh cracked black pepper to taste
Optional toppings: Hot sauce, crushed red pepper, or a drizzle of honey

DIRECTIONS

- 1.** Make the Bacon Cups: I preheat the oven to 400°F and grab a muffin tin. This is the best hack: I flip the muffin tin upside down and drape each slice of bacon around the cups so they bake into little bacon "shot glasses." I bake them for 20-25 minutes until crisp and golden. Once they're done, I let them cool for a few minutes so they hold their shape.
- 2.** Mix the Creamy Filling: While the bacon cups cool, I mix the softened cream cheese, garlic powder, onion powder, fresh dill, and black pepper in a bowl. I always taste the mix at this stage and adjust the seasoning - sometimes I add a little more dill or a touch of lemon zest for brightness.
- 3.** Add the Pickles: I cut large dill pickle spears into thirds so each piece fits perfectly into a bacon cup. If I'm using smaller pickles, I just slice them in half lengthwise. Either way, I make sure the pickles are cold and crunchy before adding them in.
- 4.** Assemble the Shots: Once the bacon cups are ready, I pipe or spoon the cream cheese mixture into each cup, then gently press a pickle spear into the center. The combination of cool, crisp pickle with warm, savory bacon and creamy filling is out of this world.
- 5.** Finish with Optional Toppings: Sometimes I like to drizzle a little hot sauce over the top for a spicy kick or sprinkle on some crushed red pepper. A little honey drizzle also works beautifully if you like that sweet-salty balance.

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

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