

## Bourbon BBQ Bacon Cheeseburger Dip: The Ultimate Party Showstopper

When it comes to crowd-pleasing party dishes, this



**OVEN**  
**375°F**

**TIME**  
**2 min**

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### INGREDIENTS

- 1 lb ground beef
- 1/2 cup cooked and crumbled bacon
- 1/4 cup bourbon
- 1/2 cup BBQ sauce
- 1 block (8 oz) cream cheese, softened
- 1 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1/4 cup sour cream
- 2 green onions, chopped (optional garnish)
- Chips, crackers, or veggies for dipping

#### Instructions:

**Cook the Beef:** In a skillet over medium heat, cook the ground beef until browned and fully cooked. Drain any excess fat.

**Add the Bourbon:** Reduce the heat to low and carefully add the bourbon to the skillet. Let it simmer for 1-2 minutes to cook off the alcohol while infusing the beef with smoky flavor.

**Mix in the BBQ Sauce:** Stir in the BBQ sauce and mix well to coat the beef. Remove the skillet from heat and let it cool slightly.

**Prepare the Cheese Mixture:** In a large mixing bowl, combine the cream cheese, shredded cheddar, mozzarella, and sour cream. Mix until smooth and creamy.

**Combine Ingredients:** Add the beef mixture, crumbled bacon, and half of the green onions (if using) to the cheese mixture. Stir until everything is evenly

combined.

**Bake the Dip:** Transfer the mixture to a baking dish and spread it out evenly. Bake in a preheated oven at 375°F (190°C) for 20-25 minutes, or until the cheese is melted and bubbly.

**Garnish and Serve:** Sprinkle the remaining green onions on top for a pop of color. Serve hot with your favorite dippers and watch it disappear!

**Tips for Perfect Bourbon BBQ Bacon Cheeseburger Dip:**

**Choose Your BBQ Sauce:** Use your favorite BBQ sauce to customize the flavor. Sweet, smoky, or spicy varieties all work great.

**Go Big on Bacon:** Add extra bacon on top before baking for a crispy finish.

**Make It Spicy:** Add diced jalapeños or a splash of hot sauce for a spicy kick.

**Prep Ahead:** Assemble the dip ahead of time and refrigerate until you're ready to bake it. This is a lifesaver for busy hosts!

**Why You'll Love This Recipe:**

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12. **Why You'll Love This Recipe:** This Bourbon BBQ Bacon Cheeseburger Dip is everything you love about a cheeseburger, transformed into the ultimate party appetizer. It's bold, flavorful, and guaranteed to have your guests coming back for seconds (and thirds). Whether you're hosting a game day party, a holiday gathering, or just want to treat yourself, this dip will not disappoint.
13. **Did you try this recipe?** Let me know how it turned out in the comments below! Be sure to visit I Wuv Cooking for more incredible recipes and inspiration. Follow me for more delicious and easy-to-make dishes that will wow your crowd every time!

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

Original recipe: <https://chefmaniac.com/bourbon-bbq-bacon-cheeseburger-dip-the-ultimate-party-showstopper/>