

## Bubbly, Creamy, and Utterly Addictive: Why This Dip Is Always the First Dish to Disappear

cheese dip that will make you famous



**OVEN**  
**350°F**

**TIME**  
**5 mins**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 (8 oz) package cream cheese
- 2 cups grated cheddar cheese(Use jalapeño jack or pepper jack if you want heat)
- 1 cup mayonnaise
- 1 small red onion, diced(Or use sliced green onions for a milder flavor-or skip altogether if you're not an onion fan)

How I Make It (Step-by-Step):

1. Combine the Ingredients:

- Cream cheese
- Shredded cheddar
- Mayonnaise
- Diced red onion

2. Stir It All Together:

3. Bake Until Bubbly:

4. Serve It Hot:

- Wheat Thins (perfectly salty and sturdy)
- Fritos Scoops (for max dip action)
- Pita chips, tortilla chips, or baguette slices
- Sliced bell peppers or cucumbers if you want to balance the richness

How to Make It Your Own:

- Spicy twist: Use pepper jack and add minced jalapeños
- Tex-Mex style: Stir in canned green chiles, taco seasoning, or a handful of black beans

Meaty version: Add cooked, crumbled sausage or bacon right into the mix

Herby and fresh: Add chopped chives or parsley just before serving for a pop of color and brightness

Baked Brie vibes: Sub in brie or goat cheese for part of the cheddar for a fancier take

FAQs From My Snack-Loving Kitchen:

Final Thoughts:

## DIRECTIONS

1. This dip is basically a blank canvas for cheesy creativity. Here are a few variations I've tried (and loved):
2. Spicy twist: Use pepper jack and add minced jalapeños
3. Tex-: Mex style: Stir in canned green chiles, taco seasoning, or a handful of black beans
4. Meaty version: Add cooked, crumbled sausage or bacon right into the mix
5. Herby and fresh: Add chopped chives or parsley just before serving for a pop of color and brightness
6. Baked : Brie vibes: Sub in brie or goat cheese for part of the cheddar for a fancier take
7. FAQs From My Snack-Loving Kitchen: Q: Can I make this ahead of time?A: Absolutely. Mix all the ingredients, store covered in the fridge, and just bake when you're ready to serve.
8. Q: Does it reheat well?A: Yes! Just microwave or reheat in the oven at 325°F until warmed through. It's still delicious the next day.
9. Q: Can I make it without mayonnaise?A: You can swap in sour cream or plain Greek yogurt if you prefer. It'll change the texture slightly, but it still works great.
10. Q: What if I want a smoother dip?A: Blend all ingredients in a food processor before baking for a whipped, almost mousse-like texture.
11. Final Thoughts: This famous cheese dip is warm, comforting, just the right amount of indulgent, and guaranteed to make you the snack MVP at any gathering. Whether you're hosting, bringing a dish to share, or just want something cozy to eat with your favorite show, this dip delivers.

12. Simple ingredients, easy prep, and that perfect cheesy pull-it's the kind of recipe you keep on standby because it neverdisappoints.
13. Make it once, and don't be surprised when you start hearing: "Are you bringing that dip again?"
14. Spoiler: You'll want to.

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

Original recipe: <https://chefmaniac.com/bubbly-creamy-and-utterly-addictive-why-this-dip-is-always-the-first-dish-to-disappear/>