



Jalapeño Popper Dip

Makes 10 to 12 servings

Ingredients:

2 cups cream cheese, softened
1 cup Best Foods® or Hellmann's® Mayonnaise
½ cup FRANK'S RedHot® Original Cayenne Pepper Sauce
8 strips bacon, cooked and chopped
6 jalapeños, minced
½ tsp cumin
2 Christopher Ranch® Garlic Cloves, minced
1½ cups extra sharp cheddar cheese, shredded

Topping

Ingredients:

1 cup Kikkoman® Panko Bread Crumbs
1 cup Kirkland Signature™ Parmigiano Reggiano Cheese, grated
4 Tbsp unsalted butter, melted

Instructions:

Preheat oven to 375 F. In mixing bowl combine cream cheese, mayonnaise and hot sauce. Stir in bacon, jalapeños, cumin and garlic. Add cheddar cheese and stir. Transfer into a 2-quart baking dish and set aside. In a small bowl combine bread crumbs, cheese and melted butter. Mix with a fork until mixture is moist. Spread evenly over the cream cheese mixture. Bake for 25 to 30 minutes, or until the top is golden brown. Let rest for 5 minutes before serving.

Tip:

Garnish with fresh jalapeños.

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