

# Slow Cooker Beer Cheese Dip



Your Key Ingredient:

[NESCO Slow Cooker](#)

## Grocery Ingredients:

- 2 cups sharp shredded cheddar cheese
- 8 ounces cream cheese
- 2 tablespoons butter, melted and unsalted
- 6 oz. beer
- 6 oz. milk
- 4 slices bacon, cooked, crumbled
- 1 clove garlic, minced
- salt & pepper to taste
- Freshly chopped chives, for garnish

## Directions:

1. In your slow cooker add the cubed cream cheese.
2. Add melted butter, garlic, milk, beer and half of the bacon crumbles. (keep the remaining bacon for garnish)
3. Add 1 cup of the sharp shredded cheddar cheese on top. Do not stir.
4. Cook on high for 1 hour, stir until the cubed cream cheese and sharp shredded cheese have melted. Stir in the remaining shredded cheese.
5. Reduce heat and cook on low for an additional 2 hours.
6. Sprinkle the top of the dip with cooked crumbled bacon and sliced green onions for garnish.
7. Serve with pretzels, soft pretzels, tortilla chips, or baguettes.