

Our State eats

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Bacon-Jalapeño Pimento Cheese Dip

- 1 pound Neese's Hickory Smoked bacon
- 4 cups shredded Cheddar cheese
- 1 cup mayonnaise
- 8 ounces cream cheese
- ¼ cup Dijon mustard
- ¼ cup hot sauce
- Pinch of salt
- 2 (4 ounce) jars pimentos, drained
- 1 jalapeño, seeded and minced
- Chips or crackers (for serving)

Cut bacon into slivers and cook over medium-low heat. Set aside.

Heat oven to 350°.

In a mixer, cream together shredded cheese, mayonnaise, cream cheese, mustard, hot sauce, and salt. Add pimentos, jalapeños, and bacon. Mix well to combine.

Transfer mixture to an 8-inch casserole dish or ramekin. Bake for 20 to 25 minutes or until bubbling and browned. Serve hot with chips or crackers.

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