

# Smoked Bacon, Cheddar and Chive Dip

## Ingredients

- 1 cup cream cheese
- 1/2 cup cheddar cheese
- 1/2 cup sour cream
- 1/2 cup milk
- 8 slices cooked and crumbled bacon
- 1 tablespoon minced chives
- Salt and ground black pepper to taste
- 1 bag of RUFFLES® Original Potato Chips

## How to make it

1. Put the cream cheese, sour cream, cheddar cheese and milk in a medium saucepan.
2. Heat the mixture over low heat for 6 to 8 minutes until the ingredients are smooth and creamy.
3. Fold in the cooked bacon and chives.
4. Season with salt and pepper to taste.
5. Serve while still warm with RUFFLES® Regular Potato Chips.



PREP  
TIME  
15 min



COOK  
TIME  
6-8 min



TOTAL  
TIME  
-



SERVING  
-

## Made with



**RUFFLES® Original Potato Chips**