

The Ultimate Game Day Dip

Recipe and photo from traegergrills.com.



Ingredients

Ultimate Game Day Dip:

1 lb CREAM CHEESE, SOFTENED

1 cup MAYONNAISE

1 cup CHEDDAR CHEESE

1/2 cup PARMESAN CHEESE

6 JALAPENOS, DESEEDED AND RIBS REMOVED, FINELY DICED

8 slices BACON, COOKED AND CHOPPED FINE

1/2 cup CHOPPED SCALLIONS

TOPPING:

1 cup PANKO Bread Crumbs 1/2 cup PARMESAN CHEESE 1/4 cup BUTTER, MELTED

Preparation

When ready to cook, start the Traeger grill on smoke with the lid open until fire is established (4-5 minutes). Set the temperature to 350 degrees F and preheat, lid closed for 10-15 minutes.

In the bowl of a stand mixer, combine cream cheese and mayo and mix with the paddle attachment until combined.

Fold in remaining ingredients for the dip. Transfer to a cast iron skillet and smooth out the top.

Combine ingredients for the topping and place on top of the dip.

Place cast iron directly on the grill grate and cook 20-30 minutes or until the top is lightly browned and the dip is bubbling. Serve with chips, crostini, or veggies for dipping. Enjoy!

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