

**July 25, 2018**  
**Hot Mushroom Dip**

Ingredients:

4 bacon strips, diced  
½ pound fresh mushrooms, chopped  
1 medium onion, finely chopped (less if preferred)  
½ tsp. garlic powder  
2 Tbsp. all-purpose flour  
¼ tsp. salt  
1/8 tsp. pepper  
1 package (8 oz.) cream cheese, cubed  
½ c. sour cream  
2 tsp. Worcestershire sauce  
1 tsp. soy sauce

Directions:

In a skillet, cook bacon over medium heat until crisp. Remove bacon to paper towels. Drain, reserving 2 tablespoons of the drippings. In the drippings, sauté mushrooms, onion and garlic until tender. Add the flour, salt and pepper; cook and stir for 1 minute or until thickened.

Reduce heat. Add the cream cheese, sour cream, Worcestershire sauce and soy sauce; cook and stir until cheese is melted. Stir in bacon. Serve warm with vegetables or crackers.

If you make ahead, cool, then refrigerate and warm in microwave before serving.



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