

This rich dip recipe is sometimes referred to as Neiman Marcus dip, as it was originally served in the 1950s on the menu for a restaurant tucked away inside a Neiman Marcus in Dallas, Texas. The bowlful shown here is half a recipe—plenty for an average-size book club!

Million-Dollar Dip

Makes 3 ½ cups

8 ounces cream cheese, softened
¾ cup sour cream
¾ cup mayonnaise
¼ teaspoon garlic powder
¼ teaspoon onion powder
¾ cup chopped crisp-cooked bacon (from about 8 slices)
½ cup chopped green onion
½ cup toasted slivered almonds
8 ounces sharp cheddar cheese, shredded (2 cups)



In a large mixing bowl, beat cream cheese on low speed until smooth. Add sour cream, mayonnaise, garlic powder and onion powder; beat until combined.

Reserve 1 to 2 tablespoons of bacon, green onion and almonds to sprinkle on top of the dip.

Add remaining bacon, green onion, almonds and cheese; stir until combined.

Top the dip with reserved bacon, onion and almonds. Serve at room temperature with crackers, corn chips, pretzel chips, fresh vegetables or crusty bread. It's also delicious spread on toast.

Store leftover dip in an airtight container in the refrigerator for up to 3 days.

Tip: To toast the almonds, heat a small dry skillet over medium heat and add slivered almonds. Cook until golden brown and fragrant, 5 to 7 minutes, tossing frequently.