BANGIN SPICES

RECIPE #028

SWEET BBQ HEAT SMOKEY CHEDDAR BBQ Dip

CREAMY. SMOKEY. CHEESY. ADDICTIVE.

THE ULTIMATE BBQ CROWD PLEASER!



SWEET & SMOKEY HEAT

CREAMY & CHEESY

PERFECT FOR ANY OCCASION

MADE TO SHARE

Net Wt 1.5 oz

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SWEET BBQ HEAT SMOKEY CHEDDAR BBQ Dip



INGREDIENTS

- 8 oz cream cheese, softened
- 1 cup sour cream
- 1 cup mayonnaise
- 1½ cups shredded sharp cheddar cheese
- ½ cup shredded smoked cheddar cheese
- ¼ cup grated Parmesan cheese
- 1–2 Tbsp BANGIN' Sweet BBQ Heat Spice Blend (to taste)
- 2 Tbsp BBQ sauce (your favorite)
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp black pepper
- 2 green onions, sliced (for garnish)
- 2–3 slices cooked bacon, crumbled (optional)
- Extra BBQ sauce, for drizzling

MADE WITH BANGIN' SWEET BBQ HEAT SPICE BLEND!

- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR MEAT & VEGGIES
- ✓ GET READY TO BANG!



DIRECTIONS

1. Preheat oven to 375°F.
2. In a large mixing bowl, beat cream cheese until smooth and creamy.
3. Add sour cream, mayonnaise, cheddar cheeses, Parmesan, BANGIN' Sweet BBQ Heat Spice Blend, BBQ sauce, garlic powder, onion powder, and black pepper. Mix until fully combined.
4. Spread mixture evenly into a small baking dish (8–9 inch) or cast iron skillet.
5. Bake for 20–25 minutes, or until hot and bubbly around the edges and the top is golden.
6. Remove from oven and top with crumbled bacon, green onions, and a drizzle of BBQ sauce.

   Serve warm with chips, crackers, veggies, or toasted bread.

PRO TIP:

Make it extra smoky by using smoked cheddar and a smoky BBQ sauce. Add a little more Sweet BBQ Heat for extra kick!

SERVING IDEAS

- TORTILLA CHIPS & CRACKERS
- VEGGIES & PRETZELS
- TOASTED BAGUETTE OR GARLIC BREAD
- SPREAD ON BURGERS
- TOP PULLED PORK, CHICKEN, OR NACHOS

STORAGE

Store leftovers in an airtight container in the refrigerator for up to 4 days. Reheat in the oven or microwave.

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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