

Captain Rodney's Cheese Dip



Ingredients:

- 8-oz package of cream cheese
- 1/2 cup of mayonaisse
- 2 chopped green onions (I use a bit more)
- 1 cup of grated sharp cheddar cheese (original recipe on the glaze calls for 2 cups)
- 6 Ritz crackers (crushed)
- 1/2 cup of real bacon bits
- 1/2 cup of Captain Rodney's Boucan Pepper Glaze (available on Amazon)

Directions:

1. Open a bottle of wine and pour yourself a glass.
2. In a bowl use a mixer to combine the cream cheese, mayonaisse, onions, and cheddar cheese. Mix until it is somewhat smooth. Congratulate yourself with a swig of wine!
3. Spread the mixture into an 8"x8" cooking dish. This is a horizontal area of 64 in^2 , so an equivalent circular dish having the same area would have a diameter of 9.0270 inches!
4. Sprinkle the crushed Ritz crackers evenly over the top surface.
5. Bake at 350 degF for about 15 to 20 minutes or until the mixture is bubbly. Be sure to work on your wine during this time.
6. Remove from the oven (remembering to turn off the oven), and top the dip with the bacon bits and then the Captain Rodney's glaze. Finish off the wine!
7. Serve with Ritz crackers or your favorite alternative.