

# FML

*Food's my life!*

## Cheesy Chive and Bacon Cobloaf Dip

Splash of olive oil

1 small onion diced finely

2 bacon rashers chopped

Finely chopped chives – measure this by heart! (At least ½ a cup)

250g cream cheese

2/3 cup sour cream

2/3 cup pouring cream

1 ½ cup grated cheddar cheese

1. In a large frying pan, heat the oil and cook off the onion and bacon until browned
2. Add the chives and stir
3. Then add cream cheese and stir until melted
4. Finally add the cream, sour cream and grated cheese. Stir slowly until all the cheddar is melted down.
5. It is now ready to pour into a prepared cobloaf. OR, keep it in the pan and reheat until you are ready to serve.