

BLT Dip

12 slices	already-cooked crisp bacon (a bottle of real bacon bits works well)
1 ¼ cup	sour cream
½ cup	mayonnaise (Miracle Whip)
½ tsp	garlic powder
½ tsp	onion powder
1 pinch	ground cayenne pepper
1 cup	chopped tomatoes (cherry tomatoes work well)
2 cups	lightly packed chopped (corn flake size) iceberg lettuce

Mix together the sour cream, mayonnaise, garlic powder, onion powder, and cayenne in a medium-size serving bowl. Coarsely crumble in the crisped bacon. Stir well, cover, and refrigerate for at least 4 hours. The dip can be refrigerated at this point for up to 24 hours.

Rinse, seed, and finely chop but do not peel the tomato, sprinkling the pieces over the refrigerated dip. Chop the lettuce into corn flake-size pieces. Sprinkle the lettuce over the tomato. Just before serving, stir the lettuce and tomato into the dip. Refrigerate for 1 hour before serving.

Serve with Triskets, Scoops, Ritz crackers or other chips

Makes enough for a serving of 10.

