



Bacon, Chive & Horseradish Cream Cheese

Prep: 10 minutes • Serves: 16

- 4 slices thick-cut bacon, chopped
- 2 packages (8 ounces each) cream cheese, softened
- 3 tablespoons chopped chives plus additional for garnish (optional)
- 2 tablespoons prepared horseradish

1. In large skillet, cook bacon over medium-high heat 5 minutes or until crisp, stirring frequently; with slotted spoon, transfer to a paper-towel lined plate.

2. In medium bowl, stir cream cheese, chives, horseradish and bacon until smooth. Makes about 2½ cups

*Approximate nutritional values per serving (2½ tablespoons):
115 Calories, 11g Fat (6g Saturated), 31mg Cholesterol,
152mg Sodium 2g Carbohydrates, 0g Fiber, 1g Sugars, 3g Protein*