

# COUNTRY BLT DIP RECIPE

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Follow our step-by-step, photo illustrated recipe for making this quick and easy party dip. Bacon just makes everything better, and like a BLT Sandwich, you'll just want more. Serve it with your favorite chips, crackers, or carrot and celery sticks. Printable recipe included.

## **Country BLT Dip recipe.**

I'm a big fan of a Bacon-Lettuce-Tomato Sandwich, better known as a BLT. How about you?

We've got a fast food place here where I live that has .99cent BLT Sandwiches on their menu. Sadly, it's all on a hamburger bun as opposed to white bread, but for one dollar, it's not a bad deal.

I've been known to pick up a couple late night and have them for breakfast the next morning. And, they actually place about three strips of bacon on each one. Not a bad deal in my opinion.

Recently, I saw mention in some of my readings online about something called Country BLT Dip. It caught my attention.

Looking into it, I found a good number of recipes, and thought it would make a great recipe for posting here on Taste of Southern. I hope you'll like it.

One thing you might find different with this one is I actually place some lettuce in the dip itself. Most of the recipes I found elsewhere didn't do that. They do however use lettuce as garnishment along with the dip, so I guess that's what makes it a bacon, lettuce, and tomato dip.

From Baby Showers to Birthday Parties, Football games to New Years celebrations, I think you'll really enjoy this quick and easy recipe.

It appears there is some type of big football game coming up this weekend. Something about a Super Bowl? This might just be a good weekend to try our recipe. Just an idea. (Smile)

Cooking the bacon is the only thing that takes a little time to make this, so do that while you're chopping up the lettuce and tomato.

It does need to be refrigerated for at least an hour before serving, but I found that it tasted even better the next day, so keep that in mind when planning yours.

Ready to give our version of Country BLT a try? Alright then, grab some chips and lets get in the kitchen. In other words... Let's Get Cooking!

**Country BLT Dip recipe:** You'll need these ingredients.

Before you start this recipe, you'll need to let the cream cheese soften to about room temperature

for easier mixing. It will also help to place the bacon in your freezer for about 30 minutes because we're going to slice it into small pieces later on. Getting it good and cold prior to that will help a lot.

Rinse the lettuce and tomatoes under some cool running water.

Remove the seeds from the tomatoes.

I sliced these Roma Tomatoes in half lengthwise, then quartered them. Using a small paring knife, I cut out the core of the tomatoes with the seeds.

Dice the tomatoes.

Reserve just a few of the tomatoes for garnish later on. You'll also want to do the same with a little of the lettuce and the bacon.

Remove a couple of the lettuce leaves.

Roll the leaves up together.

Slice the rolled up leaves lengthwise, then turn it and slice it again... into quarters.

Starting at one end, slice the lettuce roll into small pieces.

Pull out a large mixing bowl, and add the sour cream.

Add the softened cream cheese.

Add the mayonnaise. Dukes of course... if you've got it.

Dukes doesn't pay me to say that, I've just always loved my Duke's Mayonnaise.

Add the Lawry's Seasoning Salt.

Add the onion powder.

Give it a gentle stir to combine all the ingredients thus far.

Slice the bacon into about 1/2 inch strips.

As mentioned, the bacon will be easier to cut if you place the package in your freezer for about 30 minutes prior to doing this part.

Remove it from the package, bunch it up together, then carefully slice it into sections with a good sharp knife. Remember, dull knives are the most dangerous, you should always work with a good sharp knife in the kitchen.

Place a skillet over medium heat on your stove top. Add the bacon.

Brown the bacon until good and crispy.

This took me about 20 minutes over heat just a notch below medium.

Using a slotted spoon, remove the cooked bacon and place it on a paper towel lined plate. Let it cool and drain.

Be sure to save that leftover bacon grease. Store it in a container inside your refrigerator. It's great for seasoning lots of vegetables in future recipes.

Add the tomatoes to the dip mixture.

Add the lettuce.

This is where my version of this recipe differs from most others that I've seen. They don't add any lettuce into the dip itself.

It's called BLT Dip... it needs lettuce. Right?

Spinach Dip has spinach in it, so you would think a recipe called BLT would include some lettuce. Am I right on this?

Just go ahead and add a big handful of the lettuce. It'll be alright.

Add the bacon.

Resist the temptation to nibble on the bacon while you're working on the recipe. Okay, maybe removing one little piece will not be noticed. Just saying.

Gently stir everything together until it's well combined.

I know you're going to taste it. I had too. But, I'd advise you not to add any more seasoning salt or onion powder at this point. We're going to refrigerate it and let it sit for awhile so all the flavors can meld together. After that, you can add anything else you might think it needs.

As a note, I did add a little more seasoning salt to mine, but it didn't take much.

Cover the dip and place it in your refrigerator for at least one hour prior to serving.

It's even better, I think, if you make it a day ahead of time so it can have even more time to develop a stronger bacon flavor. That is... if you can wait that long.

Enjoy!

Place the dip in a bowl and provide your family and friends with lots of options for dipping.

Celery sticks, carrot sticks, crackers, chips, they're all good choices.

Sprinkle a bit of the reserved tomatoes, bacon and lettuce on top prior to serving for decoration.

I hope you enjoy it and I'd love to hear your comments in the section below.