

Lazy Dips



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Easy Homemade Salsa

This simple and quick recipe produces homemade fresh salsa in minutes with just six ingredients. Blended together, chunky or smooth, and then ready to serve with your favorite chips or dishes!

Serves 12

Ingredients

- 2 cans diced tomatoes
- ½ yellow onion
- ½ teaspoon salt
- juice from 1 lime
- small handful of cilantro

Instructions

1. Place all ingredients into a 5-cup blender.
2. Blend until desired consistency is reached. You can make this more chunky or smooth!
3. When the salsa is done, pour into a bowl; serve warm or cold.



Bacon Cheddar Cheese Dip

I stole this bacon cheddar cream cheese dip recipe from my sister in law. She first made this hot cream cheese dip for us last Christmas. From the time she pulled it out of the oven till the time the family's crackers had cleaned out the bowl, I believe four minutes elapsed.

Serves 6

Ingredients

- 1 package cream cheese softened
- 1 cup mayonnaise
- 1 cup shredded "old" cheddar
- 3-4 green onions diced
- 8 slices bacon, cooked and crumbled

Instructions

1. Mix all ingredients and place in pie plate. Top with 8 slices of crumbled bacon.
2. Bake at 350 degrees for 20 minutes, then serve with an assortment of crackers.



Beer Cheese Dip

When it comes to parties, you can't go wrong with beer and cheese. Which makes this beer cheese dip recipe, my go to. It's a creamy, cheesy, pot of deliciousness. I like to serve it up with some warm pretzels. The salty softness is the perfect complement.

Beer Cheese Dip

Serves 8

Ingredients

- 12 oz of your favorite beer, I used Sam Adams Boston Lager
- 8 oz cream cheese
- 8 oz extra sharp cheddar cheese shredded
- 8 oz Monterey Jack cheese shredded
- 1/2 tsp garlic salt
- 1/4 tsp paprika
- Bacon crumbles and shredded cheese for garnish

Instructions

1. First, add the cream cheese and beer to a pan over medium heat. Whisk occasionally as it combines.
2. Once melted together, add garlic salt, paprika, extra sharp cheddar and Monterey Jack cheeses.
3. Stir until the shredded cheeses are totally melted and all ingredients are combined.
4. Transfer to a serving dish and garnish. Serve with pretzels, bread or tortilla chips.



Crab Rangoon Dip

Crab rangoon dip is a great appetizer for any sort of special event. Cream cheese and crab meat combine to make a sweet and savory dip everyone will love. It's quick to make, then baked and served hot with crispy wonton chips. You could also serve it in your crockpot if you're trying to keep it warm for a crowd.

Cran Rangoon Dip

Serves 8

Ingredients

For the crab rangoon dip:

- 8 oz of cream cheese softened
- 3 green onions sliced
- 12 oz of crab meat canned
- ¼ cup of mayo
- ¼ cup of sour cream
- 1 Tbs of Worcestershire sauce
- 2 tsp of soy sauce
- 2 tsp of lemon juice
- ¼ cup of fresh parmesan cheese
- 1 cup of shredded Colby-Monterey Jack cheese set aside an additional ½ cup (optional)
- 1 tsp of salt
- 1 tsp of pepper
- Sweet Chili Sauce

For the crispy wontons:

- package wontons wrappers
- olive oil or cooking spray
- salt to taste

Instructions

For the crab rangoon dip:

1. Preheat your oven to 350 degrees.
2. In a medium bowl, combine the cream cheese, green onions, crab, mayo, and sour cream well.
3. Next, add in the seasonings: Worcestershire sauce, soy sauce, lemon juice, parmesan cheese, Monterey jack cheese, salt and pepper. Combine ingredients thoroughly with a hand mixer to make sure that your dip is extra smooth and fluffy.
4. Spread your creamy mix in an 8x8 pan and sprinkle with the extra cheese you set aside if you're a cheese lover. Bake in oven for 20-25 minutes or until bubbling.
5. Once it's out of the oven, pour on some of the sweet chili sauce over. Garnish with some chopped green onions or parsley if you like.

For the crispy wontons:

1. Open up a package of wonton wrappers and cut each wrapper in half to make two triangles.
2. Lay each wonton triangle on a baking sheet and lightly spritz each triangle with cooking spray or olive oil and sprinkle with some salt.
3. Bake them for 4 to 5 minutes. The wontons should have crispy browned edges and a white center. Be careful not to overcook them. They can burn easily because they're so thin.



Crockpot Buffalo Chicken Dip

This easy slow cooker (crockpot) Buffalo Chicken Dip – real chicken recipe – is the best. I love it when I find a simple recipe that offers complex flavors. In this cream cheese chicken dip recipe, the melding of cheese, dressing, hot sauce, and chicken does something wonderful in your mouth that is almost irresistible.

Crockpot Buffalo Chicken Dip

Serves 10

Ingredients

- 3-4 frozen chicken breasts
- 1 package cream cheese
- 1 cup ranch dressing
- 1 cup Red Hot sauce
- 1 cup shredded cheddar cheese

Instructions

1. Using a large pan, place frozen chicken breasts inside. Cover with water and boil on HIGH about 20 minutes or until chicken is fully cooked (absolutely NO pink!).
2. In a large bowl/crock pot, mix 1 package cream cheese, ranch dressing, Red Hot Sauce and cheddar cheese.
3. When chicken is fully cooked, shred with a fork and toss into bowl/crock pot with other ingredients.
4. Heat in a crock pot for about thirty minutes and you'll have the yummiest dip! Serve with veggies, chips, or crackers. To make it spicier, add more Red Hot; or to make it less spicy, just add less!



Slow Cooker Rotel Dip

This slow cooker Rotel dip is easy to make with only three ingredients. Cheesy, flavorful, and loaded with ground beef, it's one of our go-to appetizer recipes.

Serves 12

Ingredients

- 16- ounces Velveeta cubed
- 1 10- ounce can Rotel
- 1 pound ground beef

Instructions

1. Brown the pound of ground beef in a skillet until cooked through.
2. Add the ground beef, Rotel, and Velveeta to your slow cooker. Cube the Velveeta into pieces that are about an inch wide so that it melts evenly.
3. Cover and cook on low for 2 - 3 hours, until the cheese is completely melted.
4. Stir occasionally to keep the cheese from browning around the sides of the slow cooker.
5. Serve with chips, crackers, or veggies.



Ranch Crack Dip

We are obsessed with the flavors of this loaded crack dip! Cream cheese, sour cream, ranch dressing mix, Mexican cheese, corn, bacon, and Rotel, come together in this simple and quick game day favorite. Served cold, your gang will declare this a favorite appetizer to enjoy again and again.

Ranch Crack Dip

Serves 12

Ingredients

- 1 (8 ounce) package cream cheese softened
- 1 (16 ounce) container sour cream
- 1 packet dry ranch dressing
- 2 cups shredded Mexican cheese
- 1 cup green onions chopped
- 1 (10 ounce) can Rotel drained
- 1 (5.25 ounce) can Southwest Corn drained
- 4 strips bacon cooked and crumbled
- chives chopped

Instructions

1. In a large bowl, add 8 ounces of softened cream cheese, 16 ounces of sour cream, and dry ranch mix. Stir until well combined.
2. Next, add in all remaining ingredients, except for the chives. Stir to combine.
3. Cover with plastic wrap and refrigerate for 1 hour. Top with chopped chives and serve with tortilla chips.



Rotel Dip

This quick and easy homemade Rotel dip is loaded with cheesy goodness, ground beef and spices. Best of all, with only three ingredients, it's ready to eat in minutes.

Serves 12

Ingredients

- 16 ounces Velveeta
- 10 ounce can Rotel
- 1 pound hamburger

Instructions

1. Brown hamburger in a skillet until cooked.
2. Add cubes of Velveeta cheese and the can of Rotel.
3. Stir thoroughly until melted.
4. Serve with chips, crackers, or veggies.



French Onion Dip

This fresh and creamy french onion dip is a classic appetizer you'll want to eat again and again. The rich and savory flavor is perfect with veggies and chips. It's guaranteed to be a hit at your next gathering. You'll also love how quick and easy it is to mix up and serve from scratch. This homemade french onion dip recipe will become a fast favorite.

French Onion Dip

Makes 2 Cups

Ingredients

- 1 ½ cups sour cream
- 4 ounces cream cheese softened
- 2 tablespoons mayonnaise
- 1 package french onion soup mix (1.25 oz)
- 1 teaspoon parsley
- 1 teaspoon paprika regular, smoked or Hungarian
- ½ teaspoon garlic powder/salt
- ½ teaspoon seasoned salt
- ¼ teaspoon or a couple of dashes of hot sauce (optional)
- Sliced green onions or chopped parsley garnish
- A sprinkle of paprika garnish

Instructions

1. Place all of the ingredients into the food processor and process until smooth. If you do not have a food processor, place all of the ingredients into a medium-sized bowl and stir until smooth.
2. Place the dip into your serving bowl and chill for at least an hour. When it is time to serve, garnish as desired.



Chili Cheese Dip

Chili cheese dip is a satisfying and delicious snack that is perfect for a big game day crowd! Spicy and served hot with tortilla chips or veggies, this creamy, cheesy dip is irresistible and it's ready fast. You can put it in your slow cooker to keep it warm for a party or tailgating. You'll love this tasty chili cheese dip recipe — it's the best!

Serves 8

Ingredients

- 1 15- ounce can of Hormel chili with no beans
- 1 8- ounce block of cream cheese

Instructions

1. Melt together the ingredients in the microwave, stirring every 30ish seconds.
2. Serve with chips, veggies, etc.



Jalapeno Popper Dip

This easy, zesty, delicious homemade jalapeno popper dip will become a party favorite for your gang. Loaded with cream cheese, sour cream, diced jalapenos, cheddar cheese, Parmesan cheese, bacon, and green onion, it's topped with bread crumbs, butter, and Parmesan cheese before being baked. Serve with crackers for an irresistible, creamy, spicy appetizer!

Jalapeno Popper Dip

Serves 8

Ingredients

For the Dip:

- 2 8-ounce packages of cream cheese softened
- 1 cup sour cream
- 4 ounces diced jalapenos
- 2 jalapeno seeded and diced (optional to add)
- 1 ½ cups shredded cheddar cheese
- ¾ cup shredded parmesan cheese
- 4-5 slices of bacon cooked and crumbled
- ¼ cup green onion

For the Topping:

- 1 cup Panko bread crumbs
- 4 tablespoons butter melted
- ¼ cup shredded parmesan cheese
- 1 tablespoon fresh parsley chopped

Instructions

1. Preheat oven to 400 degrees.
2. Prepare an 8x8 dish by spraying with nonstick spray.
3. In a medium-size bowl with a mixer on medium mix together the cream cheese and sour cream until smooth.
4. Stir in the bacon, jalapenos, cheddar cheese, parmesan cheese, and green onion.
5. Spread into prepared dish.
6. Combine the bread crumbs with the butter, parmesan cheese, and parsley. Sprinkle over the cream cheese mixture.
7. Bake 10-15 minutes or until hot and bread topping is golden brown.



White Queso Dip

Creamy yet spicy, this white queso dip is perfect dip for serving with tortilla chips, pretzels, or veggies. Best of all, it takes only four ingredients and less than ten minutes to make.

Serves 10

Ingredients

- 1 pound white American cheese
- ½ cup milk
- 4 ounce can of green chilies
- 1 teaspoon of taco seasoning

Instructions

1. Place the cheese and the milk in a medium-size saucepan over medium-low heat and stir until cheese has melted.
2. Remove from heat and add the green chilies and taco seasoning and mix together.
3. Serve plain with chips, pretzels or vegetables. You can also top with homemade pico de gallo.



Cheese Dip

With only 3 ingredients and 3 easy steps to make it, this cheese dip recipe is crazy simple! If you're serving at a party, put it in your crockpot to keep it warm — put some veggies and chips on the side — and you'll have a no stress appetizer ready to go in minutes. It also easily doubles or triples if you're serving a crowd!

Serves 12

Ingredients

- 1 pound Velveeta cheese
- ½ can diced tomatoes with green chilies
- 1 3 ounce can diced green chilies

Instructions

1. Cut cheese into cubes and place in a microwave safe bowl.
2. Pour in tomatoes and green chilies (with juices).
3. Microwave on high in 1 minute intervals until it's melted, stirring in between.
4. Serve warm with tortilla chips or fresh veggies.



Cookie Dough Dip

Sweet and creamy, this quick, homemade cookie dough dip is the best easy dessert! It's no-bake, made with butter, brown sugar, chocolate chips, and cream cheese all blended together then served with graham crackers or fruit for dipping. A fun, delish treat that will become a family favorite.

Cookie Dough Dip

Serves 8

Ingredients

- 1/2 cup butter
- 4 oz cream cheese
- 2 T brown sugar
- 1/2 tsp salt
- 1 T vanilla
- 1/4 cup heavy whipping cream
- 1 cup powdered sugar
- 1 1/4 cup mini chocolate chips

Instructions

1. Using an electric mixer cream together butter, cream cheese, brown sugar, salt, and vanilla. Add heavy whipping cream and beat until light and fluffy, about 1 minute.
2. Gently mix in powdered sugar until just combined. Fold in chocolate chips.
3. Serve immediately with strawberries, pretzels, graham crackers, vanilla wafers, or just eat it with a spoon!



Caramel Apple Dip

This quick and easy caramel apple dip recipe is made with cream cheese, caramel, toffee bits, white chocolate chips and Cool Whip. You can serve it with apples or your favorite fruit — even graham crackers and pretzels are amazing!

Caramel Apple Dip

Serves 10

Ingredients

- 1 8 ounce package cream cheese softened
- 1 8 ounce tub cool whip
- 11.5 ounce jar salted caramel sauce divided
- 1/2 cup classic white baking chips
- 1/4 cup toffee bits
- 4-5 Golden Delicious Apples

Instructions

1. In a large bowl, add 8 ounces of cream cheese and half of the jar of salted caramel sauce. Beat with a mixer for 1-2 minutes.
2. Fold in 8 ounces of cool whip and 1/2 cup white baking chips until combined.
3. Transfer the cool whip mixture to a serving dish and top with remaining salted caramel sauce and 1/4 cup toffee bits. Top with additional white baking chips if desired.