

Slow Cooker Jalapeno Popper Dip

Prep Time 10 minutes

Cook Time 2 hours hours

Total Time 2 hours hours 10 minutes minutes

Servings 8

Equipment

- [slow cooker](#)

Ingredients

- 4 jalapeños diced
- 8 ounces cream cheese cubed
- 1 cup sour cream
- 2 cups cheddar cheese shredded, *or Mexican cheese
- 3 teaspoon garlic minced
- 4 slices cooked bacon diced
- 2 tablespoon fresh cilantro torn

Instructions

- Wash the jalapenos and cut off their stems. Remove the seeds if desired (wearing gloves) and dice.
- Put cubed cream cheese, sour cream, shredded cheese, diced jalapenos and minced garlic into the slow cooker. Set to low for 2 hours, stirring every 30 minutes.
- Break the bacon slices into bits and add to the cooked dip along with the chopped cilantro. Mix it well and set to "keep warm" while serving. Extra fresh cilantro leaves, shredded cheese and bacon pieces can be added to the top as a garnish if desired.