**Million Dollar Dip**

Ingredients:

-½ cup slivered almonds

-2 cups real mayonnaise

-1 8-oz chive and onion cream cheese, softened

-½ tsp garlic powder

-½ tsp lemon pepper

-½ tsp Worcestershire sauce

-2 cups shredded sharp cheddar cheese

--10 slices bacon, cooked and chopped

1 bunch green onions, thinly sliced

Instructions:

1. Preheat oven to 350 degrees. Spread the almonds in a single layer on a baking sheet. Toast for 6-8 minutes until lightly golden. Cool.
2. In a medium size mixing bowl using an electric mixer, cream together the cream cheese, mayonnaise, garlic powder, lemon pepper, and Worcestershire sauce.
3. By hand, mix in the cheese, bacon, green onions, and almonds. Mix well.
4. Place in an airtight container and chill for at least 6 hours.
5. Serve with crackers, vegetables, or pita chips for dipping.

Discovery Center British Literature Class