



Bless Her Heart Dip

Yields: 4-6 Servings

Total Time: 25 Minutes

A great night in is even better with a great dip, and the perfect setting to spill the tea over, too. This is a decadent dip, using 4 marvelous cheeses and served with a beautiful, salty, fried cracker that's super easy to make and always gets people raving. For us, bringing together great cheeses and applying heat makes things better, just like bringing together your favorite people and giving them some quality food and cocktails. Treat the people right, and this dip just does it, y'all. One of the best parts of this is the accessories, just like a perfect outfit. We pair this combination of killer cheeses, fontina, asiago, gorgonzola, and parmesan with some deep-fried saltine crackers, and they just hit right. The salty bite of the Cajun season works incredibly well, giving you the perfect bite to share some stories over...

Ingredients

- 2 sleeves of Cajun deep-fried saltines (ingredients/directions below)
- ¼ lb shredded parmesan cheese (off the block preferred)
- ¼ lb shredded asiago cheese
- ¼ lb gorgonzola cheese, crumbled
- 1 lb fontina cheese (cut the rind off and cube into 1" cubes)
- 6 cloves garlic, thinly sliced
- ¼ tsp of hot sauce
- 2 tsp fresh rosemary, chopped up, divided
- 1 Tbsp fresh thyme, chopped
- 3 green onions, chopped
- 3 Tbsp extra virgin olive oil
- ½ tsp Kosher salt
- ½ tsp freshly ground black pepper

Ingredients for Cajun Deep-Fried Saltines

- 4 C canola or another neutral oil
- 2 sleeves of saltine crackers
- 1 Tbsp Cajun seasoning



Directions for Cajun Deep-Fried Saltines

- Heat the oil in a deep pot to 300 degrees
- Drop the crackers in 5-6 at a time, for 30 seconds to 1 minute, until they turn golden brown
- Rest on paper towels
- Season with Cajun seasoning while still warm
- Store in an airtight container; they can be stored for up to a week in your cupboard

Directions

- Put your top rack in your oven 5 inches away from the broiler, and pre-heat the broiler
- In a mixing bowl, mix all the cheeses and the hot sauce, and mix it evenly
- Spread the cheese mixture all across a large cast-iron pan
- Take the olive oil and mix half the rosemary and the thyme together
- Spread the oil mixture evenly across the top of the cheese mixture
- Throw it in the broiler for 5-6 minutes until it is melted and bubbly
- Remove from the oven and top with the remaining rosemary and green onions
- Serve it piping hot, with the crackers on the side
- Dip in a cracker and take a bite of the cheesy goodness