# Cheesy Hamburger Dip



by Holly
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12 Comments

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***Cheesy Hamburger Dip*** *is a rich creamy cheesy dip with all of your favorite burger flavors. It is topped with even more sharp cheddar cheese, then baked until hot and bubbly. Serve it alongside other favorite appetizers like Buffalo chicken dip for the perfect party spread!*

This hamburger dip has brought a new addition to our appetizer recipe roster; it's so cheesy, loaded with flavor and everyone goes crazy for it.



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*I am so excited to have partnered with Cabot Cheese to bring you this easy hot cheese dip recipe.*

# Cheesy Hamburger Dip

I love a good juicy burger... and what better on a burger than a slice of cheddar cheese? If you're looking for the best cheddar flavor, sharp is the way to go! A good melty cheddar cheese is obviously the best burger topping (along with pickles of course)!

As much as I love a juicy cheeseburger on a sesame seed bun, I think I love this scoopable Cheesy Hamburger Dip even more! It is loaded with the best burger flavors, pickle, bacon and of course heaps of Seriously Sharp Cheddar Cheese adds loads of bold cheddar flavor.

Cabot is celebrating their 100th anniversary as a co-op this year and what better way to celebrate than with this cheesy game day dip! Cabot Cheese is owned by 1,000 farm families throughout New England and New York and all proceeds are funnelled *directly back to the farmers*. 💔

Cheesy Hamburger Dip can be made ahead for any potluck or party and everyone loves the flavors in this dip! I prep this this cheeseburger dip in the morning (or even the night before) and pop it in the oven when my guests arrive. By halftime, you will have a hot cheesy dip that is ready to be devoured. Serve it alongside cheddar sesame crackers (or tortilla chips)!

**To make Cheddar Sesame Crackers:** simply cut circles (or shapes) out of tortillas, brush with butter and sprinkle with a generous serving of Seriously Sharp Cheddar and bake until golden or crisp. This can be done 3 days ahead of time!

# How To Make Hamburger Dip

There are few things better than a good cheese dip, including this juicy cheeseburger dip! The secret to a cream cheese based dip is using a hand mixer to combine the base. This adds air into the cream cheese making it creamy and easy to scoop! I've added in my favorite burger flavors in this recipe, if you have toppings you love, add them in... minced onion, yellow mustard, relish, steak spice are all great in this recipe!

To make this Cheesy Hamburger Dip:

1. Brown ground beef
2. Combine Cabot Cream Cheese and mix-ins
3. Stir in Seriously Sharp Cheddar Cheese
4. Top with more cheddar cheese and bacon
5. Bake until hot and bubbly and cheese is melted

Chopped lettuce, pickles and diced tomatoes are great toppings for this hamburger dip. If you're a fan of Jalapeno Popper Dip, add a few diced jalapenos to the mix!

## Can You Freeze Cream Cheese Dips

Yes, you sure can! If you happen to have any leftovers, this dip is perfect to freeze and save for a snack another day! It's also great to make into stuffed mushrooms (just fill and bake) or even to spread on toast!

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# Cheesy Hamburger Dip

This hamburger dip features a creamy filling containing all of your favorite burger flavors. It is topped with even more cheese, then baked until hot and bubbly.

Review Print

**Prep Time** 20 minutes
**Cook Time** 20 minutes
**Total Time** 40 minutes

**Servings** 12 servings

**Author** Holly Nilsson

## Ingredients

1x 2x 3x

- [ ] 1 pound lean ground beef
- [ ] 1 onion finely diced
- [ ] 2 cloves garlic minced
- [ ] 8 ounces Cabot Cream Cheese softened
- [ ] ½ cup sour cream
- [ ] 2 tablespoons ketchup or barbecue sauce
- [ ] 1 tablespoon Worcestershire sauce
- [ ] ½ teaspoon smoked paprika
- [ ] 1 tablespoon Dijon mustard
- [ ] 3 tablespoons dill pickle juice
- [ ] 2 cups Cabot Seriously Sharp Cheddar Cheese divided
- [ ] 8 slices bacon fried crisp and chopped

## Instructions

1. Preheat oven to 375°F.
2. Brown ground beef, onion and garlic over medium heat until no pink remains.

Drain any fat.

3. Combine cream cheese, sour cream, ketchup, Worcestershire sauce, smoke paprika, dill pickle juice and Dijon mustard with a hand mixer until fluffy.
4. Fold ground beef, 1 ½ cups Cabot Seriously Sharp Cheddar Cheese and half of the bacon.
5. Spread into a 9" pie plate or casserole dish. Top with remaining cheese and bacon. Bake 18-21 minutes or until melted and bubbly. Broil if desired.

## Notes

Sesame Cheddar Crackers:

- 6 - 10" flour tortillas
- 1/3 cup melted butter
- 1/2 teaspoon garlic powder
- 1/2 cup Cabot Seriously Sharp Cheddar Cheese, shredded
- 3 tablespoons sesame seeds

1. Preheat oven to 350°F.
2. Cut the tortilla into wedges (or use a cookie cutter to cut circles).
3. Combine melted butter and garlic powder. Toss with tortillas until evenly coated.
4. Lay tortillas in a single layer (you'll likely need 2 pans) and sprinkle with cheddar cheese and sesame seeds.
5. Bake 8-10 minutes or until golden.

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5 from 10 votes

### Nutrition Information

Calories: 311 | Carbohydrates: 3g | Protein: 15g | Fat: 26g | Saturated Fat: 12g | Cholesterol: 80mg | Sodium: 414mg | Potassium: 231mg | Sugar: 2g | Vitamin A: 560IU | Vitamin C: 1.2mg | Calcium: 175mg | Iron: 1.2mg

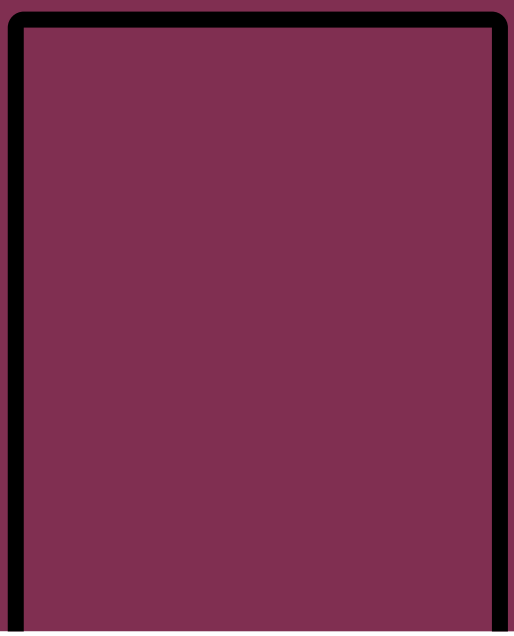
Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.

| | |
|---|---|
| **Course** | Appetizer, Dip |
| **Cuisine** | American |

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*I am excited to have partnered with Cabot Cheese to bring you this belly warming hamburger dip. While I was compensated for this post, all thoughts and opinions are my own. Working with great brands I love allows me to keep bringing you the great recipes you love!*

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## About the author

Holly is a wine and cheese lover, recipe creator, shopping enthusiast and self appointed foodie. Her greatest passion is creating in the kitchen and making deliciously comforting recipes for the everyday home cook!

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# Comments

**Tracy** Reply

January 17, 2020 at 10:19 am

When do you add the cream cheese mixture? Is it layered over the meat before the final cheese and bacon?

**Holly Nilsson** Reply

January 17, 2020 at 10:35 am

The ground beef is added to the cream cheese mixture in step 4.

**Billy** Reply

February 15, 2019 at 3:52 pm

This looks delicious. Can't wait to try this! Thanks for sharing.



**Spend With Pennies B** Reply

February 17, 2019 at 3:36 pm

Let me know how you like it!

**Kristie** Reply

January 28, 2019 at 9:16 pm

Wish I knew exact measurements. How much meat to cream cheese? Cook on what temp?

**Spend With Pennies CH** Reply

January 28, 2019 at 11:43 pm

You can find the full recipe on this page, the Cheesy Hamburger Dip page, Kristie. Hope that helps!

**Jacynda Williams** Reply

January 27, 2019 at 8:30 am

This looks really good! Looking forward to making it.

**Spend With Pennies CH** Reply

January 27, 2019 at 4:37 pm

Enjoy Jacynda!

**Judi Kerrin** Reply

January 23, 2019 at 2:57 pm

And now I realized that the recipe tells you to add 1/2 of the bacon with the cheese. But it never mentions what to do with the other 1/2. Does it go on top before baking? On top after baking is complete? Hmmmmmm.....

**Holly** Reply

January 23, 2019 at 3:18 pm

Yes, it is added on top of the dip before baking.

**Judi Kerrin** Reply

January 23, 2019 at 2:37 pm

This recipe is missing something. What do you do with the drained ground beef? Is it layered or mixed in with the cheese, bacon and whipped ingredients? Trying to make it right now.....

**Spend With Pennies CH** Reply

January 24, 2019 at 2:35 pm

Step 4 says to fold the ground beef with the cheese and bacon. Hope that helps Judi!

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