



Kick off the football season with Sarah's bubbling hot and delicious Cheesy Garlic Bread Dip. Sarah Nasello / The Forum

Cheesy Garlic Bread Dip

Serves: 10 to 12

Ingredients:

- 8 ounces cream cheese, room temperature
- 1 ¼ cups sour cream
- 6 cloves garlic, minced
- 1 teaspoon onion powder
- ½ teaspoon garlic salt
- ¼ cup fresh parsley, finely chopped
- 1 cup mozzarella cheese, shredded
- 1 cup white cheddar cheese, shredded
- ½ cup Parmesan cheese, shredded or grated

Directions:

Preheat oven to 375 degrees. Grease an 8-by-8-inch baking dish, or small casserole dish, with butter or nonstick cooking spray and set aside.

Use a stand or hand-held mixer to beat the cream cheese and sour cream on medium-low speed until smooth and creamy, about 2 minutes. After the first minute, turn the mixer off and

scrape the sides and bottom of the bowl, then continue beating for at least another minute. Turn the mixer off and scrape down the sides and bottom of the bowl again.

Add the minced garlic, onion powder, garlic salt and parsley and beat on medium-low speed until incorporated, about 20 to 30 seconds. Add the cheeses and stir on the lowest setting until well-combined.

Pour the cheese mixture into the prepared baking dish and smooth the top with a spatula or knife until evenly distributed. Bake until the cheese becomes golden brown, bubbly and fully melted, about 30 to 35 minutes, depending on your oven.

Remove from oven and serve immediately with toasted crostini, crusty bread or hearty crackers.

Sarah's tips:

- The dip can be prepared up to 24 hours in advance and refrigerated (covered) until ready to bake. Let the dip sit at room temperature for about 20 minutes before baking. You may need to add an additional 10 to 12 minutes to the baking time.
- Leftovers can be stored in the refrigerator and reheated at 350 degrees for 10 to 15 minutes until warm.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.