



# THE ingles TABLE

with Chef Bruce Brown  
**Collard Greens Dip**

## Shopping List

- 8 oz. Cream Cheese, Softened
- ½ Cup Sour Cream
- ¼ Cup Mayonnaise
- 2 14.5 oz Cans Cooked Collard Greens, Drained and Pressed
- 2 tsp Garlic Powder
- ½ Cup Parmesan cheese, grated
- ½ tsp Ground White Pepper
- 1 Cup Bacon, Crispy and Crumbled

## Cooking Instructions

- 1)** Pre-heat oven to 350°.
- 2)** Beat cream cheese until soft. Add the sour cream, mayo, cheese, garlic powder and white pepper, stirring to combine until smooth.
- 3)** Fold the pressed greens into the cream cheese mixture until combined.
- 4)** Scrape into individual ramekins or baking dish. Top with the crumbled bacon.
- 5)** Bake, uncovered, for 30 minutes on a baking sheet. Serve warm with pita points, toast triangles or crackers.



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