

BACON

Cheeseburger Dip

This fully prepared dip is a flavor-packed experience, combining classic ingredients like browned ground beef, melted cheddar cheese, savory bacon, pickles, red onion, and tomatoes into one craveable, shareable offering. It's the perfect combination of bold taste and ultimate convenience, simplifying kitchen prep without compromising quality.



WHY WE LOVE IT

- **Versatile Across Menus:** Ideal for cheeseburger-inspired menu items such as pizza, loaded fries, sandwich toppers, and more.
- **Labor-Saving Efficiency:** Skip the prep—no need to cook individual dip ingredients separately.
- **Fully Prepared Convenience:** Arrives frozen in 5-pound boilable or steamable pouches, saving you time and hassle.
- **Reliable Hold Time:** Great for extended hold situations and fast-paced service environments, ensuring consistent quality and service.



BACON CHEESEBURGER EMPANADAS

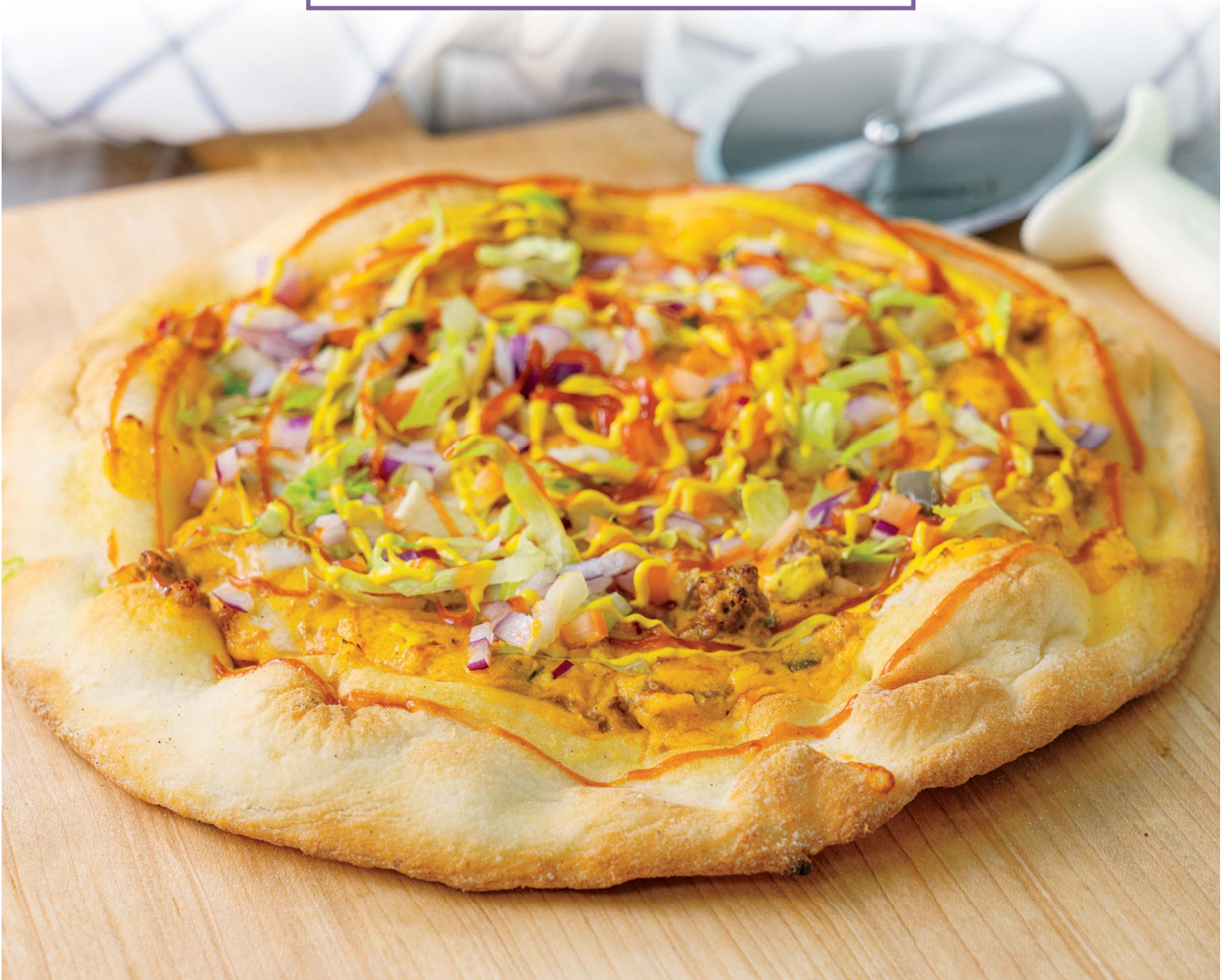
Crispy empanadas stuffed with bacon cheeseburger dip create a handheld perfect for appetizers, grab-and-go, or small plate menus.



Scan to shop.

LOADED BACON CHEESEBURGER PIZZA

Spread dip over a crisp flatbread, top with choice of shredded cheese and bake, then garnish with lettuce, tomato, pickles, and onion for an appetizer or entrée.



APPLICATIONS

- Drizzle the dip over a bed of crispy French fries, then top with jalapeños, shredded lettuce, and diced tomatoes for loaded cheeseburger fries
- Use the dip as a filling for baked potato skins, then sprinkle with extra cheese and bake until golden for a hearty appetizer or side
- Offer the dip as a decadent topping for burgers
- Mix the dip into mac and cheese for a flavorful upgrade

FUN FACTS

Nearly **49% of Americans** report **eating three or more snacks per day**. As more people opt for snacks over full meals, dishes like dips have become incredibly popular as shareable, snackable menu options. (*Bar & Restaurant News*)

Customers are **more adventurous** than ever with **flavors**, and this **unique dip** taps into this **curiosity**, allowing guests to experiment with new tastes while staying within a familiar food framework.