

Bacon and Charred Scallion Dip

Ingredients:

- 4 ounces bacon, chopped into small pieces
- 1 bunch scallions, roots trimmed, halved crosswise
- 1 cup sour cream
- ¼ cup mayonnaise
- 2 tablespoons chopped fresh parsley
- ½ teaspoon hot sauce
- Salt and pepper
- Chips, crackers, pretzels, and/or cut vegetables

Directions:

Place bacon in a large heavy skillet, then set over medium heat. Cook, stirring occasionally, until fat renders and bacon is crisp, about 10 minutes. Remove bacon to a paper towel-lined plate.

Pour off all but 1 tablespoon of fat from pan. Increase heat to high. When pan is just about smoking, add scallions in a single layer. Cook, without stirring, until deeply browned on one side, about 3 to 4 minutes. Turn scallions with tongs and continue to cook until second side is deeply browned, about 3 minutes longer. Remove from pan and let cool briefly. Pat dry with paper towels.

Finely chop scallions and add to a medium bowl along with bacon, sour cream, mayonnaise, parsley, and hot sauce. Season with salt and pepper, then stir well to combine. Refrigerate until ready to use.