



Bacon-Wrapped Tater Tots® With Buttermilk Dill Sauce

Two breakfast foods in one! Paired with bacon and fresh dill, these tots burst with flavor.

Serves 6
Small Skewers/large toothpicks
Baking sheets lined with parchment paper

Preheat oven to 400°F

1 lb applewood bacon
2 cups Tater Tots®, frozen

1. Cut bacon into 2-inch pieces. Wrap each Tater Tot® with a piece of the bacon., securing with a small skewer/toothpick
2. Place on prepared baking sheets, about 2-inches apart.
3. Bake until the bacon is crispy, about 10 minutes, turning over about half way through.
4. Serve with Buttermilk Dill Sauce.

Buttermilk Dill Sauce

Makes 1/2 cup

2 oz cream cheese, softened
2 oz cottage cheese, (small curd)
1/4 cup sour cream
2 tbsp mayonnaise
2 tbsp buttermilk
1 tsp fresh lemon juice
1 tsp fresh dill, chopped
1 tsp onion flakes
1/8 tsp garlic powder

1. Place cream cheese, cottage cheese, sour cream, mayonnaise, buttermilk, lemon juice, dill, onion flakes and garlic powder in a food processor fitted with metal blade. Pulse to blend.
2. Refrigerate the sauce to allow the flavors to develop for a few hours.