



## LADY LUCK SAVORY DIP

- 4 Slices Bacon, Diced
- 1 Cup Sour Cream
- 2 Tablespoons Chutney, Chopped
- 1/4 Teaspoon Curry Powder
- Dash Red Pepper Sauce
- 3 Tablespoons Chopped Green Onions

## DIRECTIONS

1. In a small skillet, cook bacon until crisp.
2. Drain well on paper towels and set aside.
3. In a small bowl combine sour cream, chutney, curry powder and pepper sauce until well mixed.
4. Fold in bacon and green onions.
5. Cover and refrigerate at least 1 hour before serving.