

# The Dip Cookbook

739 Recipes

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# Dill Dip II

## Ingredients

1 cup sour cream  
1 cup mayonnaise  
1 teaspoon monosodium  
glutamate (MSG)  
1 teaspoon seasoning salt  
1 teaspoon dried parsley  
1 1/4 teaspoons dried dill weed

## Directions

In a medium bowl, combine sour cream, mayonnaise, monosodium glutamate, seasoning salt, parsley and dill. Cover and refrigerate overnight.



# Taco Dip II

## Ingredients

1 pound ground beef  
1 (16 ounce) can refried beans  
1/2 cup hot taco sauce  
1 tablespoon chili powder  
1 teaspoon ground cumin  
1 cup sour cream  
1/4 cup chopped onion  
1/4 cup chopped tomatoes  
1/4 cup black olives, sliced  
1/4 cup jalapeno pepper rings  
1 1/2 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, brown ground beef and drain. Add refried beans, spicy taco sauce, chili powder and cumin. Spread this mixture into a 9x13-inch baking dish. Spread sour cream over meat mixture. Layer onions, tomatoes, olives, and hot pepper cheese over the sour cream. Top with the cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

# Super Bowl Heroux Dip

## Ingredients

2 tablespoons dried chives  
1 tablespoon dried basil  
1 tablespoon paprika  
1 tablespoon white sugar  
1 tablespoon dried parsley  
2 teaspoons onion powder  
2 teaspoons garlic powder  
2 teaspoons celery salt  
1 1/2 tablespoons dried cilantro  
1 teaspoon finely ground black pepper  
1/2 teaspoon ground allspice  
1/2 teaspoon ground ginger  
1/2 teaspoon cayenne pepper  
1/4 teaspoon ground turmeric  
1/4 teaspoon monosodium glutamate (MSG) (optional)  
3 tablespoons lemon juice  
3 tablespoons horseradish sauce  
1 tablespoon prepared yellow mustard  
2 cups mayonnaise

## Directions

Stir together the chives, basil, paprika, sugar, parsley, onion powder, garlic powder, celery salt, cilantro, pepper, allspice, ginger, cayenne pepper, turmeric, monosodium glutamate, and lemon juice in a microwave-safe bowl.

Cook in the microwave on High for 30 seconds.

Stir in the horseradish sauce and mustard; allow to cool 5 minutes; fold in the mayonnaise. Chill in refrigerator at least 30 minutes.

# Kickin' Dippin' Fry Sauce

## Ingredients

1/4 cup ketchup  
2 tablespoons steak sauce  
1 tablespoon cream-style  
horseradish sauce  
1 pinch salt  
1 pinch ground black pepper

## Directions

In a small bowl, mix together the ketchup, steak sauce, horseradish, salt and pepper. Serve with homemade fries or onion rings.

# Baked Spinach Artichoke Dip

## Ingredients

1 (10 ounce) package frozen chopped spinach, thawed  
1 (14 ounce) can artichoke hearts, drained and chopped  
1/2 cup grated Parmesan cheese  
1 cup shredded mozzarella cheese  
1/4 teaspoon ground white pepper  
1 teaspoon lemon juice  
1/4 cup grated Parmesan cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine spinach, artichoke hearts, 1/2 cup Parmesan cheese, mozzarella cheese, white pepper, and lemon juice. Mix well, and spoon mixture into a 1 quart baking dish. Top with remaining 1/4 cup parmesan cheese.

Bake for 15 to 20 minutes, or until hot and bubbly.

# Dijon-Style Artichoke Dip

## Ingredients

1 (6.5 ounce) jar marinated artichoke hearts, chopped, liquid reserved

1 (8 ounce) package cream cheese, softened

1/4 cup prepared Dijon-style mustard

## Directions

In a medium bowl, blend reserved liquid from marinated artichoke hearts, cream cheese and prepared Dijon-style mustard. When smooth, stir in marinated artichoke hearts. Chill approximately 1 hour before serving.

# Hot Crab Dip II

## Ingredients

1/2 cup milk  
1/3 cup salsa  
3 (8 ounce) packages cream cheese  
1 pound imitation crabmeat, flaked  
1 cup chopped green onions  
1 (4 ounce) can diced green chiles

## Directions

In a small bowl, combine milk and salsa. Coat a slow cooker with non-stick cooking spray. Transfer the milk and salsa mixture into the slow cooker. Stir in cream cheese, crab, onions, and chilies.

Cover and cook on low for 3 to 4 hours, stirring every 30 minutes.

# Hot Cheesy Spinach Dip

## Ingredients

3 tablespoons butter  
2 cloves garlic, peeled and  
chopped  
1 bunch baby spinach, rinsed  
1/2 cup white wine  
salt and pepper to taste  
hot sauce to taste  
1/2 cup chopped green onion  
3 cups shredded mozzarella  
cheese  
1/2 cup mayonnaise  
1/2 cup half-and-half

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a medium saucepan over medium heat. Stir in the garlic, baby spinach and white wine. Cook and stir 2 to 3 minutes, until spinach is wilted. Mix in salt and pepper and hot sauce. Remove from heat and transfer to a medium bowl.

Mix green onion, mozzarella cheese, mayonnaise and half and half into the bowl with the spinach mixture. Transfer mixture to a medium baking dish.

Bake in the preheated oven 20 minutes, or until bubbly and lightly browned.

# Caramel Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1/2 cup caramel ice cream  
topping  
1/4 cup honey  
1/4 teaspoon ground cinnamon  
Fresh fruit

## Directions

In a small mixing bowl, beat the cream cheese until smooth. Beat in caramel topping, honey and cinnamon. Serve with fruit. Store in the refrigerator.



# Chili Bean Dip

## Ingredients

1 (15 ounce) can chili with beans  
1 (8 ounce) package cream  
cheese, softened  
1/2 (8 ounce) package cream  
cheese with chives  
1/2 cup shredded Cheddar  
cheese

## Directions

In a medium saucepan over medium low heat, mix together chili with beans, cream cheese, cream cheese with chives and Cheddar cheese. Stirring often, heat until melted and well blended, about 20 minutes.

# Amber Beer Cheese Dip

## Ingredients

2 (10 ounce) packages extra-sharp Cheddar cheese (such as Cracker Barrel®), shredded  
3 tablespoons minced garlic  
1 (12 ounce) bottle amber beer  
1/4 teaspoon cayenne pepper, or to taste

## Directions

Place the shredded cheese and garlic in the bowl of a food processor. With food processor running, slowly pour in the beer, scraping sides of the bowl as necessary; process until evenly blended. Season with cayenne pepper to taste. Transfer to a serving bowl, cover, and chill until ready to serve.

# Great Hot Crab Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/4 pound crabmeat  
1 tablespoon minced onion  
1/4 cup mayonnaise  
2 tablespoons cocktail sauce  
1/2 teaspoon prepared horseradish  
1/2 cup sliced almonds

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the softened cream cheese, crabmeat, onion, mayonnaise, cocktail sauce and horseradish. Mix thoroughly.

Place mixture in a small casserole dish. Top mixture with sliced almonds. Bake in a preheated oven for 30 minutes or until bubbly

# Hot Reuben Dip

## Ingredients

1 (16 ounce) can sauerkraut,  
drained and pressed dry  
1 small onion, finely chopped  
1/2 pound corned beef  
1 cup mayonnaise  
1 1/2 cups sour cream  
3 tablespoons prepared  
horseradish  
1 1/2 cups shredded Swiss  
cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 1-quart baking dish.

In a blender or food processor, place sauerkraut, onion and corned beef. Process until smooth.

Place sauerkraut mixture in the baking dish, and mix with mayonnaise, sour cream, prepared horseradish and Swiss cheese.

Bake in the preheated oven 30 to 40 minutes, or until bubbly and lightly browned.

# Chipotle Blue Cheese Dip

## Ingredients

1 (7 ounce) can chipotle peppers  
in adobo sauce  
1 cup mayonnaise  
2 tablespoons milk  
1 1/2 cups chunky blue cheese  
dressing

## Directions

Puree the chipotle peppers with the adobo sauce in a blender until smooth. Add the mayonnaise, milk, and dressing; blend again until thoroughly mixed.

# Chili Con Queso Dip I

## Ingredients

2 tablespoons butter  
4 onions, chopped  
1 red bell pepper, chopped  
2 green bell peppers, chopped  
salt and pepper to taste  
2 (8 ounce) packages cream  
cheese, softened  
1/2 teaspoon chili sauce  
1 (14.5 ounce) package corn  
tortilla chips

## Directions

In a large saucepan, melt butter and saute onions and bell peppers. Saute until the onions are transparent. Add salt and pepper. Gently mix in cream cheese and chili sauce. Cook on a low heat for 15 minutes. Serve warm with chips for dipping.

# Easy Asian Dipping Sauce

## Ingredients

1/2 cup soy sauce  
1/2 cup rice wine vinegar  
2 tablespoons honey  
3 cloves minced garlic  
2 tablespoons minced fresh ginger  
root  
2 teaspoons sesame seeds  
2 teaspoons sesame oil

## Directions

Whisk together the soy sauce, vinegar, honey, garlic, ginger, sesame seeds, sesame oil in a bowl.

# Slam Dunk Crab Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/4 cup milk  
1 (8 ounce) package imitation flaked crabmeat  
1/4 cup sliced green onions  
1/4 cup chopped sweet red pepper  
1 teaspoon curry powder  
1/2 teaspoon garlic salt  
Assorted crackers

## Directions

In a mixing bowl, beat cream cheese and milk until smooth. Stir in the crab, onions, red pepper, curry powder and garlic salt. Refrigerate until serving. Serve with crackers.



# Hot Pizza Dip by 3-A-Day, of Dairy

## Ingredients

6 ounces light cream cheese  
1/2 cup light sour cream  
1 teaspoon oregano  
1/2 cup pizza sauce  
1 cup low-moisture, part-skim  
Mozzarella cheese, shredded  
1/4 cup diced red pepper  
1/4 cup sliced green onion  
1/2 cup Parmesan cheese, grated  
whole wheat bread sticks or  
crackers

## Directions

Combine cream cheese, sour cream and oregano in bowl; stir until smooth. Spread evenly into 9-inch pie plate or quiche pan. Top with pizza sauce, shredded cheese, peppers and onions.

Bake at 350 degrees Fahrenheit for 10 minutes, or until cheese is melted. Serve with whole wheat breadsticks or crackers.

# Blue Monday Dip

## Ingredients

1 cup sour cream  
1 cup yogurt  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 tablespoon dried minced onion  
flakes  
1 tablespoon Beau Monde seasoning  
1 teaspoon garlic salt  
1 dash hot pepper sauce

## Directions

In a mixing bowl, combine the sour cream, yogurt, spinach, onion flakes, Beau Monde seasoning, garlic salt and hot pepper sauce. Chill until ready to serve.

# Nacho Dip II

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (15 ounce) can chili without beans  
1 (4 ounce) can diced green chiles, drained  
8 ounces shredded Monterey Jack cheese  
1 (14.5 ounce) package corn tortilla chips

## Directions

Preheat oven to 300 degrees F (150 degrees C).

Spread cream cheese into the bottom of a 9 inch pie plate. Layer chili, green chilis, and shredded cheese over the cream cheese.

Bake at 300 degrees F (150 degrees C) for 30 minutes. Serve hot with the chips.

# Cheddar Ranch Dip

## Ingredients

1 (16 ounce) container sour cream  
1 (1 ounce) package dry Ranch-style dressing mix  
1 (3 ounce) can bacon bits  
1 cup shredded Cheddar cheese

## Directions

In a medium bowl, thoroughly blend the sour cream and ranch-style dressing mix. Mix in the bacon bits and Cheddar cheese. Chill in the refrigerator 20 minutes or longer before serving.

# Hot Shrimp Dip

## Ingredients

1 pound shrimp, peeled and deveined  
1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1 tablespoon minced garlic  
3 tablespoons mayonnaise  
1 teaspoon vegetable oil  
1 teaspoon Old Bay TM seasoning  
1/4 teaspoon ground black pepper  
1/4 teaspoon salt  
1 cup shredded Monterey Jack cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Chop the shrimp into small pieces. In an 8x8 inch baking dish, combine shrimp, yellow onion, bell pepper, garlic, mayonnaise, vegetable oil, Old Bay seasoning, black pepper, salt, and 3/4 cup of cheese. Mix well, use reserved 1/4 cup cheese to cover the top in an even layer.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

# Creamy Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (7 ounce) jar marshmallow  
creme  
3 drops vanilla extract

## Directions

In a mixing bowl or food processor, combine the cream cheese and marshmallow creme . Blend until smooth. Add the vanilla. Continue blending until the mixture is thick and creamy.

# Nettles Dried Beef Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream  
2 tablespoons milk  
1 teaspoon horseradish  
2 tablespoons chopped onion  
1/4 teaspoon dried dill weed  
1 (2 ounce) package dried beef, finely chopped  
1 (2.25 ounce) can sliced black olives, drained

## Directions

Place the cream cheese, sour cream, milk, horseradish, onion, and dill in a bowl, and stir until well blended. Gently fold in the beef and black olives. Cover and refrigerate 2 hours, or overnight to blend flavors before serving.

# Seven Layer Taco Dip

## Ingredients

- 1 (1 ounce) package taco seasoning mix
- 1 (16 ounce) can refried beans
- 1 (8 ounce) package cream cheese, softened
- 1 (16 ounce) container sour cream
- 1 (16 ounce) jar salsa
- 1 large tomato, chopped
- 1 green bell pepper, chopped
- 1 bunch chopped green onions
- 1 small head iceberg lettuce, shredded
- 1 (6 ounce) can sliced black olives, drained
- 2 cups shredded Cheddar cheese

## Directions

In a medium bowl, blend the taco seasoning mix and refried beans. Spread the mixture onto a large serving platter.

Mix the sour cream and cream cheese in a medium bowl. Spread over the refried beans.

Top the layers with salsa. Place a layer of tomato, green bell pepper, green onions and lettuce over the salsa, and top with Cheddar cheese. Garnish with black olives.



# Merlot Dipping Sauce

## Ingredients

1/2 cup balsamic vinegar  
1/2 cup Merlot wine  
2 teaspoons minced garlic  
2 dashes soy sauce  
4 teaspoons honey, or more to taste  
10 tablespoons butter, cut into small chunks

## Directions

Slowly bring the balsamic vinegar, Merlot, garlic, soy sauce, and honey to a boil in a saucepan over medium-low heat. Reduce heat to low and simmer another 20 to 25 minutes; remove from heat and add the butter to the mixture, stirring to thicken as the butter melts.

# Blue Cheese Chicken Wing Dip

## Ingredients

2 skinless, boneless chicken breast halves  
1 (12 fluid ounce) can or bottle hot chicken wing sauce  
6 tablespoons butter  
1 (8 ounce) package cream cheese, softened  
1 (16 ounce) bottle blue cheese dressing

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a pot with enough water to cover. Bring to a boil and cook 25 minutes, until chicken juices run clear. Drain liquid from pot and shred chicken. Mix wing sauce and butter into pot. Bring to a boil, reduce heat to low and simmer 10 minutes.

Spread cream cheese over the bottom of an 8x8 inch baking dish. Pour chicken mixture over cream cheese. Top with dressing.

Bake 15 minutes in the preheated oven, until hot and bubbly.

# Ship Island Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 (8 ounce) container sour cream  
1 lemon, juiced  
1/2 (.7 ounce) package dry Italian-style salad dressing mix  
1 (4.5 ounce) can shrimp, rinsed and drained

## Directions

In a medium bowl, combine cream cheese and sour cream and blend with an electric mixer on medium speed until blended.

Add lemon juice and dressing mix; mix well. Add in shrimp and mix.

Chill dip overnight and serve.

# Nacho Dip I

## Ingredients

1 (8 ounce) package cream cheese  
1 cup sour cream  
2 tablespoons taco seasoning mix  
3/4 cup salsa  
3/4 cup shredded lettuce  
3/4 cup shredded Cheddar cheese

## Directions

Combine the softened cream cheese, sour cream and taco seasoning on a large plate or in a pie plate. Spread the salsa on top of the cream cheese-sour cream mixture. Top with lettuce and cheddar cheese.

# Striped Pesto Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/3 cup sour cream  
2 tablespoons grated Parmesan cheese  
6 tablespoons pesto  
1/4 cup chopped toasted walnuts

## Directions

In a medium bowl, blend cream cheese, sour cream and Parmesan cheese.

In a small clear glass serving dish, spread 1/3 the cream cheese mixture. Top with 2 tablespoons pesto. Repeat layering, ending with a topping of pesto. Sprinkle with walnuts and serve.

# Scrumptious 5-Layer Mexican Dip

## Ingredients

1 (15.5 ounce) can refried black beans  
1 tablespoon chili powder  
1/2 teaspoon ground cumin  
1 cup KNUDSEN Sour Cream  
1 cup shredded Cheddar cheese  
3 green onions, sliced  
1/3 cup sliced black olives  
1 tomato, chopped

## Directions

Mix beans, chili powder and cumin; spread onto bottom of 9-inch pie plate.

Top with layers of remaining ingredients.

Refrigerate several hours or until chilled. Serve with tortilla chips.

# Daffodil Vegetable Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup mayonnaise  
1/4 cup chopped fresh parsley  
1 tablespoon chopped onion  
1/2 teaspoon anchovy paste  
1/4 teaspoon garlic powder  
1 pinch ground black pepper  
1 hard-cooked egg

## Directions

Stir together the cream cheese, mayonnaise, parsley, onion, anchovy paste, garlic powder, and pepper until creamy. Separate the egg white from the yolk; chop roughly. Stir the chopped egg white into the dip. Sprinkle the chopped yolk over the top. Chill to serve.

# Bachelors Flamin' Hot Mexican Bean Dip

## Ingredients

1 tablespoon olive oil  
1 clove garlic, minced  
1 onion, chopped  
1 (11 ounce) can chopped  
jalapeno peppers  
1 (15 ounce) can black beans with  
green chilies, drained  
1 (10 ounce) can diced tomatoes  
with green chilies, drained  
1 (15 ounce) jar nacho cheese dip

## Directions

Heat the olive oil in a large saucepan over medium heat. Add onion and garlic; cook and stir until onion is translucent, about 5 minutes. Pour in the jalapenos, black beans, diced tomatoes with green chilies and cheese dip. Heat through, stirring to blend as needed. Serve hot.



# Herbed Yogurt Dip

## Ingredients

2 (8 ounce) containers plain, non-fat yogurt

1 tablespoon dried parsley

2 cloves garlic, minced

1/8 teaspoon dried marjoram

1/8 teaspoon dried chervil

1/8 teaspoon ground black pepper

## Directions

Mix the yogurt, parsley, garlic, thyme, marjoram, chervil, and black pepper together in a medium-sized bowl. Chill until ready to serve.

# Shrimp Dip IV

## Ingredients

1 (10.75 ounce) can condensed tomato soup  
1 cup mayonnaise  
1 (8 ounce) package cream cheese, softened  
1 envelope (1 tablespoon) unflavored gelatin  
2 (4 ounce) cans small shrimp, drained  
1/2 cup chopped celery  
1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1 tablespoon Worcestershire sauce  
1 teaspoon prepared horseradish  
salt and pepper to taste

## Directions

In a medium saucepan, heat tomato soup (undiluted) to boiling. Meanwhile, in a small bowl, soften the gelatin in 1/4 cup of water.

In a mixing bowl, combine mayonnaise, softened cream cheese and softened gelatin. Mix thoroughly. Fold in shrimp, celery, onion, green pepper. Mix thoroughly. Blend in horseradish, Worcestershire sauce, salt and pepper.

Pour mixture into a 5 or 6 cup refrigerator mold, or into two smaller molds. Refrigerate for at least 2 hours.

# Lemon and Mustard Dipping Sauce for Artichokes

## Ingredients

1 1/2 cups chicken broth  
2 tablespoons lemon juice  
2 teaspoons prepared mustard  
1 pinch garlic powder  
black pepper to taste  
2 tablespoons cornstarch  
1/4 cup water

## Directions

Pour broth and lemon juice into a saucepan, and set over high heat. Stir in mustard, garlic powder, and black pepper. Bring to a boil.

In a small bowl, stir together cornstarch and water. Pour into boiling mixture, and stir well. Reduce heat to medium, and simmer until sauce thickens.

# Cheese Dip II

## Ingredients

1 (2 pound) loaf processed cheese, cubed  
1 1/2 pounds ground beef  
2/3 cup water  
1 (1.25 ounce) package taco seasoning mix  
1 (16 ounce) jar picante sauce

## Directions

Melt processed cheese in a slow cooker set for high heat. Stir occasionally to avoid burning.

Place ground beef in a large skillet. Cook over medium high heat until evenly brown. Drain beef, and mix in water and taco seasoning mix. Cook and stir 2 to 4 minutes.

Stir seasoned beef into the melted processed cheese. Mix in salsa. Cook and stir until well blended. Serve warm.

# Cheesy Artichoke Dip by Jean Carper

## Ingredients

2 (8 ounce) packages frozen artichoke hearts  
1 1/2 cups fat-free cottage cheese  
4 ounces herbed goat cheese (chevre)  
4 teaspoons Dijon mustard  
3 tablespoons fresh lemon juice  
2 garlic cloves, crushed  
1 tablespoon Worcestershire sauce  
1/3 cup light mayonnaise  
1/3 cup fat-free half-and-half  
1 cup chopped chives  
Salt and pepper, to taste  
1/4 cup grated Parmesan cheese

## Directions

Preheat oven to 350 degrees.

Cook artichokes according to package directions; chop roughly. Set aside.

In a food processor, mix all ingredients except artichokes and Parmesan cheese until smooth.

Stir in artichokes. Pour mixture into a 9-inch baking dish. Sprinkle with Parmesan.

Bake for 30 minutes. If top hasn't browned, put under broiler.

Let sit for 15 minutes before serving (it may be watery when first removed from the oven). Serve with toasted whole-wheat pita chips.

# Christmas Chip Dip

## Ingredients

2 cups softened cream cheese  
1 (6.5 ounce) jar green or red  
pepper jelly  
1/4 cup chopped pecans

## Directions

Spread cream cheese in a clear, shallow bowl. Spread jelly over cream cheese, and sprinkle pecans on top.

# Fast and Easy French Onion Dip

## Ingredients

1 1/4 cups nonfat sour cream  
1/2 cup fat-free mayonnaise  
1/8 cup chopped green onion  
1 (1 ounce) package dry onion soup mix  
1/4 teaspoon dried minced onion  
salt and pepper to taste

## Directions

In a medium bowl, stir together nonfat sour cream, fat-free mayonnaise, green onion, dry onion soup mix, dry minced onion, salt and pepper. Chill until serving.

# Ultra Easy Cream Cheese Dip

## Ingredients

4 (8 ounce) packages cream  
cheese, room temperature  
1 quart milk  
garlic salt to taste

## Directions

Place the cream cheese in a bowl. Using a fork, mash the cheese while gradually pouring in the milk to make a smooth mixture. Stir in garlic salt to taste.



# Baked Onion Dip

## Ingredients

1 cup mayonnaise  
1 cup chopped sweet onion  
1 tablespoon grated Parmesan cheese  
1/4 teaspoon garlic salt  
1 cup shredded Swiss cheese  
Minced fresh parsley  
Assorted crackers

## Directions

In a bowl, combine mayonnaise, onion, Parmesan cheese and garlic salt; stir in Swiss cheese. Spoon into a 1-qt. baking dish. Bake, uncovered, at 325 degrees F for 40 minutes. Sprinkle with parsley if desired. Serve with crackers.

# Water Chestnut Dip

## Ingredients

2 (8 ounce) cans sliced water chestnuts, drained  
1 envelope dry vegetable soup mix  
1/2 cup sour cream  
1/2 cup mayonnaise  
1/2 teaspoon hot sauce  
1/4 cup sliced green onion

## Directions

Julienne the water chestnuts.

In a medium bowl, mix the water chestnuts, vegetable soup mix, sour cream, mayonnaise, hot sauce and green onion. Refrigerate at least 2 hours before serving.

# Casey and Leigh's Delightful Fruit Dip

## Ingredients

4 ounces cream cheese  
1 1/8 cups marshmallow fluff  
1/2 cup vanilla yogurt  
1 dash food coloring

## Directions

Mix cream cheese, marshmallow creme, yogurt and food color until smooth. Serve with fresh fruit.

# Dill and Cheese Dip

## Ingredients

2 cups cottage cheese  
1 cup plain yogurt  
1/2 teaspoon lemon juice  
garlic powder to taste  
1 cup shredded Cheddar cheese  
dried dill weed to taste

## Directions

In a medium bowl, blend cottage cheese, plain yogurt, lemon juice and garlic powder. Cover and place in the refrigerator approximately 1 hour, until chilled.

Stir Cheddar cheese into the cottage cheese mixture. Sprinkle with a layer of dried dill weed. Chill in the refrigerator until serving.

# Pizza Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (14 ounce) can pizza sauce  
1/4 pound pepperoni sausage, diced  
1 onion, chopped  
1 (6 ounce) can black olives, chopped  
2 cups shredded mozzarella cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9-inch pie pan with non-stick cooking spray.

Spread cream cheese on the bottom of the pie pan. Pour pizza sauce over the cream cheese, and spread it so that there is an even layer of sauce. Sprinkle with pepperoni, onion, and olives. Top with mozzarella cheese.

Bake at 400 degrees F (200 degrees C) for 20 to 25 minutes.

# Ginger-Cinnamon Fruit Dip

## Ingredients

1 (8 ounce) carton reduced-fat  
vanilla yogurt  
1/4 cup whipped reduced-fat  
cream cheese  
1 teaspoon ground ginger  
1/4 teaspoon ground cinnamon  
Assorted fresh fruit

## Directions

In a small bowl, combine the yogurt, cream cheese, ginger and cinnamon until blended. Cover and refrigerate for at least 1 hour. Serve with fruit.

# Spinach Dip I

## Ingredients

1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 (8 ounce) container sour cream  
1 cup mayonnaise  
1 (.4 ounce) packet dry vegetable  
soup mix

## Directions

In a medium mixing bowl combine spinach, sour cream, mayonnaise and vegetable soup mix. Mix well. Refrigerate it for 4 hours. Stir before serving.

# Chili Cheese Dip I

## Ingredients

60 ounces chili with beans  
2 (8 ounce) packages cream  
cheese, softened  
2 cups shredded Cheddar cheese

## Directions

In a slow cooker, combine chili, cream cheese, and Cheddar cheese. Set the slow cooker to a low temperature, and let the dip cook until all of the cheeses have melted. Serve warm.



# Rachel's Crockpot Seafood Cheese Dip

## Ingredients

1 (8 ounce) package processed cheese food (such as Velveeta®)  
2 tablespoons reduced-fat cream cheese  
1 1/2 cups sour cream  
1/2 cup cooked small shrimp  
1/2 cup cooked crabmeat, flaked  
1/2 cup cooked lobster, flaked  
2 teaspoons seafood seasoning (such as Old Bay®)  
1 teaspoon Worcestershire sauce  
1 loaf (1/2-inch-thick) slices French bread, lightly toasted

## Directions

Combine processed cheese food, cream cheese, sour cream, shrimp, crab, and lobster in a crockpot. Cover and cook on Low heat until cheese is melted, about 1 hour, stirring occasionally to break up lumps. Once the cheese is melted, stir in seafood seasoning and Worcestershire sauce. Serve with French bread.

# Hot Artichoke Dip with Green Chiles

## Ingredients

1/2 (16 ounce) jar creamy salad dressing  
1 clove garlic, minced  
1 cup grated Parmesan cheese  
1 (4 ounce) can chopped green chile peppers  
1 (14 ounce) can marinated artichoke hearts, drained and chopped  
3 green onions, chopped  
1 tomato, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the creamy salad dressing, garlic, Parmesan cheese, green chile peppers and artichoke hearts.

Transfer the mixture to a small baking dish. Bake uncovered in the preheated oven 30 minutes, or until bubbly and lightly brown. Garnish with green onions and tomato.

# Italian Dipping Sticks

## Ingredients

1 (11 ounce) can refrigerated breadsticks  
1/4 cup grated Parmesan cheese  
1/2 teaspoon Italian seasoning  
1 cup pizza sauce  
1/4 cup shredded mozzarella cheese

## Directions

Unroll breadstick dough; cut each piece in half widthwise and separate. In a large resealable plastic bag, combine Parmesan cheese and Italian seasoning. Add dough pieces, a few at a time, and shake to coat. Place on an ungreased baking sheet. Bake at 375 degrees F for 10-13 minutes or until golden brown.

Meanwhile, place pizza sauce in a microwave-safe bowl. Cover; microwave on high for 1-2 minutes or until bubbly. Sprinkle with the mozzarella cheese. Microwave 1 minute longer or until cheese is melted. Serve with breadsticks.

# Caesar Hot Artichoke Dip

## Ingredients

2/3 cup Caesar-style salad dressing  
1/3 cup mayonnaise  
1/3 cup sour cream  
1/3 cup grated Parmesan cheese  
2/3 cup shredded Swiss cheese  
1 (14 ounce) can artichoke hearts, drained and chopped  
1 cup chopped tomatoes  
1/4 teaspoon hot pepper sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, combine Caesar dressing, mayonnaise, sour cream and Parmesan cheese; blend well. Stir in Swiss cheese, artichoke hearts, tomatoes and hot pepper sauce. Pour mixture into an 8x8 inch baking dish.

Bake 40 to 45 minutes in the preheated oven. Serve hot.

# Cucumber Dip

## Ingredients

1 cup sour cream  
1 cup mayonnaise  
1 tablespoon dried minced onion  
2 tablespoons dried parsley  
2 teaspoons dried dill weed  
2 teaspoons Beau Monde Б„Ÿ seasoning  
1/4 teaspoon seasoning salt  
1/8 teaspoon ground black pepper

## Directions

In a medium bowl, mix sour cream, mayonnaise, onion, parsley, dill weed, Beau Monde Б„Ÿ seasoning, seasoning salt and pepper. Cover and chill in the refrigerator 8 hours, or overnight, before serving. Enjoy!

# Provolone Onion Dip

## Ingredients

2 cups chopped Vidalia onion  
1 cup mayonnaise  
2 cups shredded provolone cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the onion, mayonnaise, and provolone cheese. Transfer to a small casserole dish.

Bake for 30 minutes in the preheated oven, until the onions are tender and top is golden.

# Olive Oil Dip for Italian Bread

## Ingredients

1/4 cup olive oil  
5 cloves garlic  
2 tablespoons balsamic vinegar  
2 tablespoons Parmesan cheese  
1 tablespoon crushed dried oregano  
fresh ground black pepper, to taste

## Directions

Pour the olive oil onto a salad plate. Use a garlic press to press the garlic cloves onto five different spots on the plate. Drizzle the balsamic vinegar over the oil and garlic. Sprinkle with Parmesan cheese and oregano. Season with black pepper.

# Dill Dip III

## Ingredients

2 cups mayonnaise  
2 cups sour cream  
1 tablespoon dried parsley  
3 tablespoons grated onion  
3 tablespoons dried dill weed  
1 1/2 tablespoons seasoning salt

## Directions

In a medium bowl combine the mayonnaise, sour cream, parsley, onion, dill weed, and salt. Mix all together, cover, and refrigerate overnight.



# Chrissy's Tangy Seafood Dip

## Ingredients

1 cup meatless spaghetti sauce  
1 (6 ounce) can crabmeat, drained and flaked  
1 (8 ounce) package cream cheese, softened  
1 cup shredded white Cheddar cheese  
2 tablespoons OLD BAY® Seasoning  
2 tablespoons Worcestershire sauce  
1 teaspoon ground black pepper  
1/2 teaspoon kosher salt

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Spread the spaghetti sauce in an even layer in the bottom of an 8 or 9 inch square baking dish. In a medium bowl, mix together the crabmeat, cream cheese, and Cheddar cheese. Season with Old Bay, Worcestershire sauce, pepper, and salt. Spoon over the spaghetti sauce layer, and spread evenly.

Bake for 40 minutes in the preheated oven, or until the top is golden brown. Serve immediately with thinly sliced baguettes or crackers.

# Taco Bean Dip

## Ingredients

2 (11.5 ounce) cans condensed  
bean with bacon soup  
1 (1 ounce) package taco  
seasoning mix  
8 ounces sour cream  
1/4 cup salsa  
1/2 cup shredded Cheddar  
cheese

## Directions

Place the soup, seasoning mix, sour cream, and salsa in a slow cooker and mix together. Top with cheese and heat on low until cheese melts, about 1 hour.

# Pumpernickel Spinach Dip II

## Ingredients

1 (.4 ounce) packet dry vegetable soup mix  
1 (16 ounce) container sour cream  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
1 (1 pound) loaf round pumpernickel

## Directions

In a medium bowl, blend dry vegetable soup mix, sour cream and spinach.

Remove top and insides of the pumpernickel loaf, creating a bread bowl. Reserve removed bread.

Spoon the dry vegetable soup mix, sour cream and spinach mixture into the pumpernickel bread bowl. Serve with removed bread pieces for dipping.

# French Toast Fingers with Fruit Dips

## Ingredients

For Vanilla Pear Dip:

1 (15 ounce) can pear halves in extra light syrup  
1 tablespoon honey  
1/2 teaspoon vanilla extract  
1 tablespoon butter (optional)

For French Toast Fingers:

3 large or extra-large eggs, lightly beaten  
3/4 cup low-fat milk  
1/4 cup Vanilla Pear, Maple Peach, or Cinnamon Carrot dip  
Cooking spray or melted butter  
6 slices whole-grain bread, each cut in 5 1-inch-wide strips

## Directions

For any dip: Mix the ingredients (except for the butter, if used) for any of the dips in a small bowl. Put 1/4 - cup dip aside for the French toast. Heat the remaining dip in a small saucepan or in the microwave oven until hot, 2 to 3 minutes. Remove from heat and mix in the butter, if using; keep warm.

For the French toast fingers: In a flat, wide bowl mix the eggs, milk and 1/4 cup of one of the dips until smooth. Heat a large skillet or griddle over medium heat and coat with cooking spray oil or a small amount of butter. Dip the bread strips in the egg mixture just long enough to coat thoroughly. Cook the strips until browned on both sides, 3 to 4 minutes per side. Cool for 2 to 3 minutes before serving. Serve 5 French Toast Fingers (a hand) per person with a portion of the warm dip.

# The Best Frikin' Party Dip Ever!

## Ingredients

1 (16 ounce) package bulk hot pork sausage (such as Jimmy DeanB®)  
1 (8 ounce) package cream cheese, softened  
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO\*TELB®)  
1 cup chopped fresh chives  
1/4 cup chopped onion

## Directions

Stir the sausage and onions together in a large skillet over medium-high heat until browned and crumbly, about 8 minutes. Drain the grease off of the sausage in a mesh strainer, then return to the skillet. Stir in the cream cheese and diced tomatoes until the cheese has melted and the mixture begins to bubble. Stir in chives before serving.

# Green Chile Pepper and Tomato Chicken Dip

## Ingredients

1 (2 pound) loaf processed cheese, cubed  
1 (15 ounce) can turkey chili  
2 (10 ounce) cans diced tomatoes with green chile peppers  
2 (10 ounce) cans chunk chicken, drained and flaked  
1 cup sour cream

## Directions

In a double boiler, melt the processed cheese. Blend in the turkey chili and diced tomatoes with green chili peppers. Mix in chicken and sour cream. Heat and stir until well blended. Serve warm.

# Black Bean Dip

## Ingredients

1 (15 ounce) can black beans  
1/2 cup fat-free creamy salad dressing (ie: Fat Free Miracle Whip TM)  
1/2 cup reduced fat sour cream  
1 (4 ounce) can chopped green chile peppers  
2 tablespoons chopped fresh cilantro  
1 teaspoon chili powder  
1/2 teaspoon garlic powder  
1 dash hot pepper sauce, or to taste  
1 tablespoon olive oil  
1 tablespoon salt  
1/4 cup picante sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, mash the beans with a fork. Combine the salad dressing, sour cream, green chilies, cilantro, chili powder, garlic powder and hot pepper sauce. Blend well. Refrigerate for 30 minutes. Serve with the baked tortilla chips.

Spray the tortillas lightly with olive oil, and sprinkle lightly with salt. Bake until crisp and lightly browned.

# Pepperoni Dip II

## Ingredients

1/2 pound pepperoni sausage,  
diced  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (8 ounce) package cream  
cheese, softened

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix the pepperoni, cream of mushroom soup and cream cheese.

Bake uncovered 15 minutes, or until bubbly and lightly browned.



# Pumpkin Fluff Dip

## Ingredients

1 (16 ounce) container frozen  
whipped topping, thawed  
1 (5 ounce) package instant vanilla  
pudding mix  
1 (15 ounce) can solid pack  
pumpkin  
1 teaspoon pumpkin pie spice

## Directions

In a large bowl, mix together instant vanilla pudding mix, pumpkin and pumpkin pie spice. Fold in the thawed frozen whipped topping. Chill in the refrigerator until serving.

# Mexican Lasagna Chip Dip

## Ingredients

1 pound ground beef  
1 cup diced onion  
1 (16 ounce) jar salsa  
2 (16 ounce) cans refried beans  
2 (4 ounce) cans chopped green chile peppers  
1 (2 ounce) can sliced black olives, drained  
2 (8 ounce) packages cream cheese, sliced  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place ground beef and onions in a large, deep skillet. Cook over medium high heat until onions are soft and ground beef is evenly brown. Remove from heat.

Drain beef and mix in salsa, refried beans, green chile peppers and black olives. Transfer mixture to a 9x13 inch baking dish. Layer with cream cheese slices. Top with Cheddar cheese.

Bake in the preheated oven 10 to 15 minutes, or until cheese is melted.

# BLT II Dip

## Ingredients

2 pounds bacon  
2 cups mayonnaise  
2 cups sour cream  
2 teaspoons paprika  
2 (14.5 ounce) cans diced tomatoes, drained

## Directions

Place the bacon in a large skillet; cook over medium-high heat until very crisp, about 10 to 15 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble, and reserve.

Mix the mayonnaise, sour cream, paprika in a large mixing bowl. Stir in the bacon and the drained tomatoes. Chill dip at least 6 hours or overnight.

# Justine's Artichoke Chicken Spinach Dip

## Ingredients

1 (10 ounce) box frozen chopped spinach, thawed and drained  
1 (13.75 ounce) can artichoke hearts, drained  
1 (12.5 fl oz) can chunk chicken, drained  
1 cup mayonnaise  
2 cups shredded mozzarella cheese  
2 cloves garlic, crushed  
1 teaspoon liquid smoke flavoring

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the spinach, artichokes, chicken, mayonnaise, cheese, garlic, and liquid smoke in a large bowl; mix well. Spoon mixture into a glass baking dish.

Bake in preheated oven until the edges turn golden brown, about 30 minutes.

# Quick and Easy Crab Rangoon Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 tablespoons soy sauce  
1 teaspoon minced fresh ginger root  
1 clove garlic, peeled and crushed  
1/2 teaspoon dried parsley  
1 pound cooked crabmeat  
1 (14 ounce) package wonton wrappers  
1 teaspoon paprika  
1 (7 ounce) jar duck sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking sheet.

In a medium bowl, mix cream cheese, soy sauce, fresh ginger root, garlic, parsley and crabmeat.

Cut wonton wrappers diagonally into triangles. Arrange triangles on the prepared baking sheet in a single layer. Sprinkle with paprika, increasing the amount as desired.

Bake wrappers in the preheated oven until crisp and lightly browned, about 5 minutes.

Pour approximately 1/2 the duck sauce over cream cheese mixture. Serve the rest with the toasted won ton wrapper triangles for dipping.

# Caramel Chocolate Dip

## Ingredients

8 ounces caramel candies  
2 ounces semisweet chocolate  
1/2 cup milk

## Directions

Heat caramels, chocolate and milk in a small heavy-duty saucepan over low heat until smooth. Cool and refrigerate.

# Easy Spinach Dip

## Ingredients

10 slices bacon  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1/2 cup salsa  
1 (8 ounce) package cream  
cheese  
1/3 cup chopped green onions  
1 cup diced tomatoes  
1/2 cup shredded mozzarella  
cheese  
1/4 teaspoon ground cumin  
1/4 teaspoon salt  
1/4 teaspoon ground black  
pepper  
1/4 teaspoon garlic powder

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium saucepan over medium heat, cook and stir the spinach, salsa, cream cheese and green onions until the cream cheese has melted. Mix in the crumbled bacon and tomatoes. Remove from heat. Mix in the mozzarella cheese, cumin, salt, pepper and garlic powder.

# Game Day Jalapeno Cheese Dip

## Ingredients

1 pound ground beef  
1 pound bulk spicy pork sausage  
2 pounds American cheese, cut  
into 1 inch cubes  
1 (15 ounce) can tomato sauce  
1 (6 ounce) can tomato paste  
1 (4 ounce) can canned diced  
green chiles, drained  
1 (4 ounce) can canned diced  
jalapeno peppers, drained

## Directions

Brown ground beef and sausage in a large skillet over medium-high heat. Drain fat. Stir in the cheese cubes; cook over medium heat until melted, stirring constantly. Mix in the tomato sauce, tomato paste, green chiles, and jalapeno peppers. Stir well.

Transfer dip to a slow cooker set to Low to serve.



# PHILLY Hot Crab Dip

## Ingredients

1 (250 g) package PHILADELPHIA Cream Cheese, softened  
1 1/2 cups KRAFT Shredded Swiss Cheese  
1/3 cup MIRACLE WHIP Salad Dressing  
1 (106 gram) can crab meat, drained  
2 green onions, chopped

## Directions

Heat oven to 350 degrees F. Combine 1 package (250 g) Philadelphia Cream Cheese, softened, 1 1/2 cups shredded Kraft Swiss Cheese, 1/3 cup Miracle Whip Dressing, 1 can (106 g) drained crab meat and 2 chopped green onions, in a pie plate or oven-proof serving dish

Bake for 15 min., stirring once during baking. Garnish with toasted nuts. Serve warm with vegetables and Christie Crackers, if desired.

# Fresh Herb Dip

## Ingredients

3/4 cup fat-free mayonnaise  
3/4 cup reduced-fat sour cream  
1/4 cup minced fresh parsley  
1/4 cup minced fresh chives  
2 tablespoons minced fresh tarragon  
1 tablespoon lemon juice  
2 teaspoons minced garlic  
1/8 teaspoon salt  
1/8 teaspoon pepper  
Assorted fresh vegetables

## Directions

In a bowl, combine the first nine ingredients; mix well. Cover and refrigerate for 1 hour. Serve with fresh vegetables.

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 (14.5 ounce) cans chili  
1 (16 ounce) package shredded Cheddar cheese

## Directions

Preheat an oven to 375 degrees F (190 degrees C).

Spread the softened cream cheese evenly into a 9x13-inch baking dish. Pour the chili over the cream cheese and sprinkle with shredded Cheddar cheese.

Bake in the preheated oven until hot and the Cheddar cheese is bubbly, about 15 minutes.

# Hot Artichoke Dip

## Ingredients

2 (8 ounce) cans artichoke hearts,  
drained and chopped  
2 (4 ounce) cans green chile  
peppers, drained and chopped  
1 (4 ounce) jar pimento peppers,  
drained and chopped  
1 1/2 cups mayonnaise  
1/2 (8 ounce) package shredded  
Monterey Jack cheese  
1/2 cup grated Parmesan cheese,  
divided

## Directions

In an oven safe bowl, combine artichoke hearts, chile peppers, pimento peppers, mayonnaise, Monterey Jack cheese and almost all of the Parmesan cheese; sprinkle remaining Parmesan cheese on top. Refrigerate for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 30 minutes, or until lightly browned.

# Peanut Butter Caramel Dip

## Ingredients

1/2 cup Smucker's® Creamy  
Natural Peanut Butter  
1/2 cup Smucker's® Sugar Free  
Caramel Spoonable Ice Cream  
Topping  
1 teaspoon cinnamon  
2 tablespoons milk  
2 apples, cut into wedges

## Directions

Mix together peanut butter and caramel topping in a medium bowl until blended. Stir in cinnamon and milk. Add additional milk, if needed, to make a smooth consistency.

Dip apple wedges into dip or spread on apple wedges.

# Peanut Butter Fruit Dip

## Ingredients

1 cup vanilla yogurt  
1/2 cup peanut butter  
1/8 teaspoon ground cinnamon  
1/2 cup whipped topping  
Assorted fresh fruit

## Directions

In a bowl, combine the yogurt, peanut butter and cinnamon; mix well. Fold in the whipped topping. Refrigerate until serving. Serve with fruit.

# Grandpa Gunn's Raw Veggie Dip

## Ingredients

1 cup mayonnaise  
1/2 cup sour cream  
1 teaspoon dry Italian-style salad dressing mix  
1/8 teaspoon curry powder  
1 tablespoon dried minced onion flakes  
1 tablespoon dried parsley  
1 1/2 teaspoons lemon juice  
1/4 teaspoon salt  
1/2 teaspoon Worcestershire sauce

## Directions

In a medium bowl, mix together mayonnaise, sour cream, Italian-style salad dressing mix, curry powder, dried minced onion flakes, dried parsley, lemon juice, salt and Worcestershire sauce. Chill in the refrigerator until serving.

# Easy French Dip Sandwiches

## Ingredients

1 (10.5 ounce) can beef  
consomme  
1 cup water  
1 pound thinly sliced deli roast  
beef  
8 slices provolone cheese  
4 hoagie rolls, split lengthwise

## Directions

Preheat oven to 350 degrees F (175 degrees C). Open the hoagie rolls and lay out on a baking sheet.

Heat beef consomme and water in a medium saucepan over medium-high heat to make a rich beef broth. Place the roast beef in the broth and warm for 3 minutes. Arrange the meat on the hoagie rolls and top each roll with 2 slices of provolone.

Bake the sandwiches in the preheated oven for 5 minutes, or until the cheese just begins to melt. Serve the sandwiches with small bowls of the warm broth for dipping.



# Super-Simple Bacon, Spinach, and Artichoke Dip

## Ingredients

1 pound bacon  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 (10 ounce) can artichoke hearts,  
drained and chopped  
1 (8 ounce) container sour cream  
1/4 cup mayonnaise  
1/4 cup grated Parmesan cheese

## Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 12 minutes. Drain the bacon slices on a paper towel-lined plate. Cool; chop coarsely.

Stir together the bacon, spinach, artichoke hearts, sour cream, mayonnaise, and Parmesan cheese until well combined. Serve immediately, or store in the refrigerator in an airtight container for up to 5 days.

# Chili Cheese Dip II

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (15 ounce) can chili with beans  
1 pinch chili powder  
1/2 tablespoon white sugar  
1 (16 ounce) package corn chips

## Directions

Cover cream cheese with chili in 1-1/2 quart microwaveable casserole dish. Cover and microwave until the chili and cream cheese stir together easily and become hot and bubbly. Add chili powder and sugar to taste. Serve hot with chips.

# Beer Dip

## Ingredients

1 (8 ounce) package cream  
cheese  
1 1/2 teaspoons paprika  
10 dashes hot pepper sauce  
1/4 cup beer

## Directions

In a medium saucepan over low heat, melt cream cheese. Stir in paprika; mixture should be pink. Stir in hot sauce and beer. Serve warm or cold.

# Cheese Dip I

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 (5 ounce) containers sharp processed cheese food  
2 bunches green onions, finely chopped, white parts only

## Directions

In a medium bowl, mix together the cream cheese, sharp processed cheese food and green onions until well blended.

# Gingersnap Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup confectioners' sugar  
2 teaspoons pumpkin pie spice  
1 (8 ounce) carton frozen whipped topping, thawed  
1 (16 ounce) package gingersnaps

## Directions

In a small mixing bowl, combine the cream cheese, confectioners' sugar and pumpkin pie spice. Beat in whipped topping until blended. Refrigerate until serving.

# Ruby Red Pretzel Dip

## Ingredients

1 (16 ounce) can jellied cranberry sauce  
3/4 cup white sugar  
1/4 cup white vinegar  
1 teaspoon ground ginger  
1 teaspoon ground mustard  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground black pepper  
1 tablespoon all-purpose flour  
1 tablespoon cold water  
1 dash red food coloring (optional)

## Directions

In a saucepan over medium heat, combine the cranberry sauce, sugar, vinegar, ginger, mustard, cinnamon, and pepper. Stir over medium heat until smooth. In a small dish, stir together the flour and cold water. Stir into the cranberry sauce. Bring to a boil; cook and stir for 2 minutes. Transfer to a serving bowl and stir in red food coloring if using.

# Ruby-Red Pretzel Dip

## Ingredients

1 (16 ounce) can jellied cranberry sauce  
3/4 cup sugar  
1/4 cup vinegar  
1 teaspoon ground ginger  
1 teaspoon ground mustard  
1/4 teaspoon ground cinnamon  
1/8 teaspoon pepper  
1 tablespoon all-purpose flour  
1 tablespoon cold water  
red food coloring  
pretzels

## Directions

In a saucepan, combine the first seven ingredients; whisk over medium heat until smooth. Combine flour and cold water until smooth; add to cranberry mixture. Bring to a boil; cook and stir for 2 minutes. Transfer to a bowl; stir in food coloring if desired. Cover and chill overnight. Serve with pretzels.

# Zucchini Chive Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
3 tablespoons milk  
1 cup shredded zucchini  
3 tablespoons chopped fresh chives  
1/8 teaspoon salt

## Directions

In a medium bowl, mix cream cheese and milk until well blended. Mix in the zucchini, chives and salt. Chill in the refrigerator approximately 1 hour before serving.



# Hot Beef Dip

## Ingredients

2 (8 ounce) jars dried chipped beef

1 green bell pepper, finely chopped

1 onion, finely chopped

2 (8 ounce) packages cream cheese, softened

1 (8 ounce) package shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small baking dish, mix the dried chipped beef, green bell pepper, onion, cream cheese and Cheddar cheese.

Bake uncovered 45 minutes in the preheated oven, or until center is bubbly and edges are lightly browned.

# Crunchy Vegetable Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 tablespoon mayonnaise  
1 tablespoon lemon juice  
1/2 teaspoon salt  
1/8 teaspoon pepper  
3/4 cup grated carrots  
1/2 cup diced celery  
1/2 cup diced green pepper  
1/3 cup diced green onions  
Crackers or bread

## Directions

In a mixing bowl, beat cream cheese, mayonnaise, lemon juice, salt and pepper until smooth. Stir in vegetables. Cover and refrigerate for 2-3 hours. Serve with crackers or use as a sandwich spread.

# Spicy Oil and Vinegar Bread Dip

## Ingredients

1 cup extra virgin olive oil  
2/3 cup aged balsamic vinegar  
3 cloves garlic, minced  
1 1/2 tablespoons dried basil  
1 tablespoon dried oregano  
1 teaspoon dried thyme  
1 1/2 teaspoons kosher salt  
1/4 teaspoon freshly ground black pepper

## Directions

In a bottle with a lid, mix the olive oil, balsamic vinegar, garlic, basil, oregano, thyme, kosher salt, and pepper. Seal bottle, and refrigerate mixture 8 hours, or overnight. Shake well before serving. Store in the refrigerator.

# Magic Pickle Dip

## Ingredients

1 (8 ounce) package softened cream cheese  
6 dill pickle spears, diced  
1 (2 ounce) package thinly sliced dried beef, chopped

## Directions

Mix together the softened cream cheese, diced pickle, and chopped beef until well combined. Chill until ready to serve.

# Creamy Sausage Dip

## Ingredients

1 pound ground spicy pork sausage  
5 green onions, chopped  
1 cup nonfat sour cream  
1/2 cup low-fat mayonnaise  
1/4 cup grated fat-free Parmesan cheese  
1 (2 ounce) jar chopped pimento peppers

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place spicy pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown.

Drain sausage and place in a large bowl. Mix in 4 green onions, nonfat sour cream, low-fat mayonnaise, fat-free Parmesan cheese and pimento peppers. Transfer sausage mixture to a medium baking dish.

Bake in the preheated oven 20 to 25 minutes, or until bubbly and lightly browned. Garnish with remaining green onion and serve hot.

# Warm Artichoke Dip

## Ingredients

1 (6.5 ounce) jar marinated  
artichoke hearts, chopped  
1 cup mayonnaise  
1 cup grated Parmesan cheese  
1 clove garlic, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together artichoke hearts, mayonnaise, Parmesan and garlic. Scoop the mixture into a medium baking dish.

Bake in the preheated oven 15 minutes, or until lightly brown on top.

# Sweet and Sour Dipping Sauce

## Ingredients

1 teaspoon cornstarch  
1/3 cup distilled white vinegar  
2 teaspoons vegetable oil  
2/3 cup unsweetened pineapple juice  
2 tablespoons ketchup  
3 tablespoons brown sugar  
salt to taste

## Directions

In a small saucepan over a medium-low heat, whisk (using a metal whisk) together vinegar and cornstarch. Add oil, pineapple juice, ketchup, brown sugar, and salt; whisking constantly until the mixture is heated through.

# Chunky Pizza Dip

## Ingredients

2 tablespoons olive oil  
3 garlic cloves, minced  
2 (14.5 ounce) cans petite diced tomatoes  
1/4 cup tomato paste  
1/2 teaspoon dried basil  
1/4 teaspoon dried oregano

## Directions

Heat oil and garlic in a large saucepan or Dutch oven until garlic starts to sizzle and turn golden. Add tomatoes, tomato paste, basil and oregano; bring to a simmer. Simmer, uncovered, until sauce is thick enough for dipping, 15 to 20 minutes. Cool and refrigerate.



# Nicole's Avocado Dip

## Ingredients

1 (8 ounce) container cottage cheese  
2 avocados - peeled, pitted, and mashed  
1 (4 ounce) can diced green chilies, drained  
salt and pepper to taste

## Directions

In a medium bowl, mix together the cottage cheese, avocado, and chiles; season with salt and pepper.

# Duck Butter Dip

## Ingredients

1 (8 ounce) package cream cheese, room temperature  
3 ounces blue cheese, at room temperature  
3 cloves garlic, finely chopped  
1/4 cup minced onion  
4 teaspoons Worcestershire sauce  
1/8 teaspoon hot pepper sauce (e.g. Tabasco,™)  
1 teaspoon salt

## Directions

In a medium bowl, beat the cream cheese with a mixer until light and creamy. Blend in the blue cheese, garlic, onion, Worcestershire sauce, hot pepper sauce and salt. Transfer to a serving bowl, cover and refrigerate until serving.

# Jackie's Killer Krab Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
1/4 cup sour cream  
8 imitation crab legs  
1 tablespoon dried dill weed  
1 cup shredded Cheddar cheese  
1 (2.25 ounce) can black olives, chopped  
1/4 teaspoon vinegar-based hot pepper sauce

## Directions

In a medium-size mixing bowl, stir together cream cheese, mayonnaise and sour cream. Stir in imitation crabmeat, dill weed, black olives, and hot pepper sauce.

# Super Crunch Oven Cooked Honey Dipped Wings

## Ingredients

2 cups buttermilk  
2 tablespoons hot pepper sauce  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon onion powder  
1 teaspoon garlic powder  
20 chicken wings, separated at joints, tips discarded

3 cups cornflakes cereal, crushed  
1/2 cup all-purpose flour  
1/2 cup cornmeal  
salt and black pepper to taste

1 cup honey  
1 tablespoon crushed red pepper flakes

## Directions

Whisk together the buttermilk, hot pepper sauce, 1 teaspoon salt, 1 teaspoon black pepper, onion powder, and garlic powder in a bowl; pour into a resealable plastic bag. Add the chicken wings, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator 12 to 24 hours.

Preheat an oven to 400 degrees F (200 degrees C). Grease two baking sheets with nonstick cooking spray.

Combine the crushed cornflakes, flour, cornmeal, and salt and pepper to taste in a bowl. Remove the chicken wings from the marinade, and squeeze off excess. Discard the remaining marinade. Press the wings into the cornflake mixture and place onto the prepared baking sheets. Spray the top of the wings with nonstick cooking spray.

Bake in the preheated oven until the meat is no longer pink and is pulled easily from the bone, 30 to 40 minutes. While the chicken is cooking, stir together the honey and red pepper flakes in a small saucepan over medium heat until the honey thins. Keep warm until the wings are ready. Once the chicken has cooked, place the wings into a large mixing bowl and drizzle with the honey sauce. Toss until evenly coated. Now you will have a big pile of hot, crunchy, spicy, sticky wings.

# Quick and Easy Chili Dip

## Ingredients

2 (15 ounce) cans chili with beans  
2 (8 ounce) packages cream cheese, softened  
1 cup chunky salsa  
1 (13 ounce) can roast beef, shredded  
1 (14.5 ounce) package tortilla chips

## Directions

Place chili, cream cheese, salsa, and roast beef in a large saucepan. Heat slowly, stirring occasionally until the mixture comes to a slow boil. Serve with chips and enjoy!

# Almond Dip

## Ingredients

5 slices bacon  
1 1/2 cups whole almonds, raw  
8 ounces cream cheese, softened  
1/2 cup mayonnaise  
1 tablespoon chopped green onions  
1/2 teaspoon dried dill weed  
pinch of freshly ground black pepper  
1 teaspoon whole pine nuts (optional)  
crackers

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Preheat oven to 300 degrees F (150 degrees Celsius).

Arrange almonds on a baking sheet in a single layer. Bake in the preheated oven for 15 minutes, watching carefully and stirring occasionally to prevent burning. Remove from oven, and set aside to cool.

In a bowl, mix together softened cream cheese, mayonnaise, green onions, dill weed, and black pepper until well blended. Form mixture into a pinecone shape, and carefully place on a serving dish.

Beginning at the top of the "pinecone" with the points facing upward, press cooled almonds gently into cheese, each point slightly overlapping the bottom of the almond above. If desired, press a few pine nuts randomly between some of the almonds. Serve with crackers for spreading.

# Pink Dipping Sauce

## Ingredients

1/4 cup SLENDA® No Calorie  
Sweetener, Granulated  
1/4 cup mustard powder  
1/2 cup vegetable oil  
1/2 cup mayonnaise  
1/4 cup ketchup  
1/4 cup water

## Directions

In a medium bowl, stir together the SLENDA® Granulated Sweetener and mustard powder. Whisk in the oil, mayonnaise and ketchup until well blended. Gradually whisk in water. Cover and refrigerate for 4 hours before serving. Use within 5 days.

# Roasted Vegetables with Dip

## Ingredients

1/2 cup fat-free mayonnaise  
1/4 cup fat-free sour cream  
2 tablespoons salsa  
1 garlic clove, minced  
12 fresh mushrooms  
1 medium sweet red pepper, cut into 1-1/2 inch pieces  
1 medium green bell pepper, cut into 1 1/2-inch pieces  
1 medium red onion, cut into wedges  
1 medium yellow summer squash, cut into 1 1/2-inch pieces  
1 tablespoon olive or vegetable oil

## Directions

For dip, combine the first four ingredients in a small bowl; refrigerate for 30 minutes or overnight.

Toss vegetables with oil. Place in a single layer in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 450 degrees F for 10 minutes or until crisp-tender. Serve with the dip.



# Spinach Dip in Pumpernickel

## Ingredients

2 (8 ounce) loaves round pumpernickel loaves  
1 cup low-fat cottage cheese, creamed  
1 cup freshly grated Parmesan cheese  
3/4 cup fat-free mayonnaise  
1/2 cup nonfat sour cream  
1 tablespoon grated onion  
1 teaspoon fresh lemon juice  
1/4 teaspoon garlic powder  
1 (10 ounce) package frozen spinach - thawed, drained and chopped  
1 (8 ounce) can water chestnuts, drained and chopped  
1 (2 ounce) bottle diced pimento peppers, drained  
1 (.4 ounce) packet dry vegetable soup mix  
3 tablespoons grated Parmesan cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Remove the top and interior of one pumpernickel loaf. Cut the insides, top and second loaf into pieces for dipping.

Place the cut loaf on a medium baking sheet and bake in the preheated oven 10 to 15 minutes, or until dry and firm.

In a large bowl, mix the cottage cheese, 1 cup Parmesan cheese, mayonnaise, sour cream, onion, lemon juice, garlic powder, spinach, water chestnuts, pimento peppers and dry vegetable soup mix. Spoon the mixture into the hollowed out loaf. Top with 3 tablespoons Parmesan cheese.

Bake in the preheated oven 20 minutes, or until bubbly and lightly brown. Heat the cut up bread pieces until lightly toasted.

# Junk Dip

## Ingredients

1 pound ground beef  
2 pounds processed American cheese, cubed  
1/2 cup milk  
1 (8 ounce) jar salsa  
1 (2 ounce) can chopped black olives, drained  
1 (16 ounce) can refried beans

## Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Place processed American cheese and milk in a large, heavy saucepan over medium heat. Stirring frequently, cook until cheese is melted. One at a time, mix in ground beef, salsa, black olives and refried beans. Keep the mixture warm over low heat while serving.

# Zesty Chipotle Lime Dip

## Ingredients

2 cups sour cream  
1 cup mayonnaise  
2 tablespoons chipotle pepper powder  
4 teaspoons garlic powder  
1 teaspoon salt  
1/3 cup lime juice

## Directions

Stir together the sour cream, mayonnaise, chipotle powder, garlic powder, salt, and lime juice in a non-reactive (glass) bowl. Cover and refrigerate 2 hours to overnight. Stir in additional chipotle powder to taste before serving if desired.

# No-Guilt Zesty Ranch Dip

## Ingredients

- 1 cup fat-free plain yogurt
- 1/2 cup reduced-fat mayonnaise
- 1/2 cup fat-free sour cream
- 4 green onions, chopped
- 3 tablespoons bacon bits
- 1 tablespoon dried parsley
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon prepared horseradish, or to taste
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon ground black pepper, or to taste
- 1/4 teaspoon paprika
- 1/4 teaspoon chili powder
- 1/4 teaspoon sea salt
- 1/4 teaspoon dried dill weed

## Directions

Place the yogurt, mayonnaise, sour cream, green onions, and bacon bits in a mixing bowl. Season with parsley, garlic powder, onion powder, horseradish, basil, thyme, pepper, paprika, chili powder, sea salt, and dill. Mix until evenly blended. Cover, and chill several hours to allow the flavors to meld.

# Outrageous Warm Chicken Nacho Dip

## Ingredients

1 (14 ounce) can diced tomatoes with green chile peppers (such as RO\*TEL®), drained  
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed  
2 large cooked skinless, boneless chicken breast halves, shredded  
1/3 cup sour cream  
1/4 cup diced green onion  
1 1/2 tablespoons taco seasoning mix  
2 tablespoons minced jalapeno pepper, or to taste (optional)  
1 cup black beans, rinsed and drained

## Directions

Place the diced tomatoes, processed cheese, chicken meat, sour cream, green onion, taco seasoning, and jalapeno pepper into a slow cooker. Cook on High, stirring occasionally until the cheese has melted and the dip is hot, 1 to 2 hours. Stir in the black beans, and cook 15 more minutes to reheat.

# Hot Mexican Spinach Dip

## Ingredients

1 (16 ounce) jar salsa  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
2 cups shredded Monterey Jack  
cheese  
1 (8 ounce) package cream  
cheese, diced and softened  
1 cup evaporated milk  
1 (2.25 ounce) can chopped black  
olives, drained  
1 tablespoon red wine vinegar  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium baking dish, mix together salsa, chopped spinach, Monterey Jack cheese, cream cheese, evaporated milk, black olives, red wine vinegar, salt and pepper.

Bake mixture in the preheated oven 12 to 15 minutes, or until bubbly.

# Quick and Easy Fruit Dip

## Ingredients

1 (7 ounce) jar marshmallow  
creme  
1 (8 ounce) package cream  
cheese, softened  
2 tablespoons frozen orange juice  
concentrate, thawed

## Directions

In a medium size serving bowl, mix together marshmallow creme, cream cheese, and orange juice. Refrigerate and serve chilled.

# Beef Sirloin Kabobs with Roasted Red Pepper

## Ingredients

1 1/2 pounds boneless beef top sirloin steak, cut 1 inch thick  
2 teaspoons coarse grind black pepper  
3/4 teaspoon salt  
3/4 teaspoon sweet paprika  
2 cloves garlic, minced

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Dipping Sauce:

1 tablespoon olive oil  
1 medium onion, finely chopped  
3 cloves garlic, minced  
2 (7 ounce) jars roasted red peppers, rinsed, drained, finely chopped  
1/2 cup dry white wine  
2 tablespoons tomato paste  
3/4 teaspoon dried thyme leaves, crushed  
1 cup ready-to-serve beef broth  
2 teaspoons cornstarch

## Directions

Heat oil in large skillet over medium heat until hot. Add onion and 3 cloves garlic; cook and stir 2 to 3 minutes or until onion is tender.

Add red peppers, wine, tomato paste and thyme, stirring until tomato paste is blended. Combine broth and cornstarch in small bowl, mixing until smooth. Stir into pepper mixture; bring to a boil. Reduce heat to medium-low; simmer 10 to 12 minutes or until slightly thickened, stirring occasionally. Keep warm.

Meanwhile cut beef steak into 1-1/4 x 1-1/4 x 1-inch pieces. Combine pepper, salt, paprika and 2 cloves minced garlic in large bowl. Add beef; toss to coat. Thread beef pieces evenly onto six 12-inch metal skewers, leaving small space between pieces.

Place kabobs on grid over medium, ash-covered coals. Grill, covered, about 7 to 9 minutes for medium rare (145 degrees F) to medium (160 degrees F) doneness, turning once. Serve with dipping sauce.



# Horseradish Crab Dip

## Ingredients

1 (6 ounce) can crabmeat, drained and flaked  
1 (8 ounce) package cream cheese, softened  
1 tablespoon prepared horseradish  
1 teaspoon Worcestershire sauce

## Directions

In a medium bowl, mix together crabmeat, cream cheese, horseradish and Worcestershire sauce.

Microwave the mixture on high 3 to 5 minutes, or until warm and bubbly. Stir well before serving.

# Unbelievably Good Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (14 ounce) can sweetened  
condensed milk  
1 teaspoon fresh lemon juice

## Directions

In a medium bowl, blend cream cheese, sweetened condensed milk and lemon juice. Cover and chill in the refrigerator at least 3 hours before serving.

# Smoked Fish Dip

## Ingredients

2 cups flaked smoked whitefish  
2 tablespoons fat-free  
mayonnaise  
4 tablespoons fat-free sour cream  
1 pinch Old Bay seasoning  
4 drops hot pepper sauce, or to  
taste  
3 drops Worcestershire sauce, or  
to taste  
3 drops liquid smoke flavoring  
(optional)  
cracked black pepper to taste

## Directions

Place whitefish, mayonnaise, and sour cream in the bowl of a food processor. Season with Old Bay seasoning, hot pepper sauce, Worcestershire sauce, liquid smoke, and cracked black pepper. Blend all ingredients until consistency reaches a spread.

# Sausage Cheese Dip

## Ingredients

1 pound ground pork sausage  
1 (2 pound) loaf processed  
cheese, cubed  
1 (8 ounce) container sour cream  
1 (10 ounce) can diced tomatoes  
with green chile peppers, drained  
2 green onions, chopped

## Directions

Place ground pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown.

In a medium saucepan over medium heat, melt processed cheese.

Drain sausage and mix in a medium bowl with the melted processed cheese, sour cream, diced tomatoes with green chile peppers and green onions.

# Cheddar Bacon Dip

## Ingredients

1 pound bacon  
1 (16 ounce) package shredded  
sharp Cheddar cheese  
1/2 cup mayonnaise  
1 tablespoon dried minced onion  
1 dash garlic salt

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, combine the bacon, Cheddar cheese, mayonnaise, onion and garlic salt. Add more mayonnaise, if necessary, to make the cheese stick together.

# Greek Dip

## Ingredients

1/3 cup crumbled feta cheese  
1/3 cup grated Parmesan cheese  
1 (8 ounce) package cream  
cheese, softened  
1 tablespoon sun-dried tomato  
pesto

## Directions

Blend the feta cheese, Parmesan cheese, cream cheese, and sun-dried tomato pesto in a food processor until completely mixed. Serve immediately or chill overnight.

# Kim's Chicken Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (5 ounce) can chicken chunks, drained  
1 teaspoon lemon juice  
2 tablespoons steak sauce  
salt and pepper to taste

## Directions

In a small dip bowl combine the cream cheese, chicken, lemon juice and steak sauce. Mix together. Add salt and pepper to taste and serve.

# Yummy Vegetable Dip

## Ingredients

- 1 cup mayonnaise
- 1 teaspoon ground turmeric
- 1 teaspoon garlic salt
- 1 teaspoon white sugar
- 2 teaspoons dried minced onion
- 1 teaspoon prepared horseradish
- 1 teaspoon white vinegar

## Directions

Stir together mayonnaise, turmeric, garlic salt, sugar, onion, horseradish, and vinegar in a small bowl. Chill 2 hours before serving.



# Thai Peanut Dip

## Ingredients

1/4 cup creamy peanut butter  
3 cloves garlic, minced  
1/4 cup brown sugar  
1/4 cup mayonnaise  
1/4 cup soy sauce  
2 tablespoons fresh lemon juice

## Directions

Stir together peanut butter, garlic, brown sugar, mayonnaise, soy sauce, and lemon juice until smooth. Refrigerate 2 hours before serving.

# Hot Asiago and Spinach Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup mayonnaise  
1/2 cup sour cream  
2 teaspoons minced garlic  
2 cups grated Asiago cheese  
1/2 cup minced fresh parsley  
1 1/2 cups frozen chopped spinach, thawed and drained

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the cream cheese, mayonnaise, sour cream, and garlic in a mixing bowl. Add the Asiago cheese and parsley; mix well. Press as much moisture out of the spinach as you can; stir into the mixture. Spread into the bottom of an 8 1/2 x 10 baking dish.

Bake in the preheated oven until the middle is bubbling and the edges are golden brown, 20 to 25 minutes.

# Dairy Delicious Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1/2 cup sour cream  
1/4 cup sugar  
1/4 cup packed brown sugar  
1 tablespoon maple syrup

## Directions

In a small mixing bowl, combine cream cheese, sour cream, sugars and syrup to taste; beat until smooth. Chill. Serve with fresh fruit.

# Black-Eyed Pea Dip

## Ingredients

1 (15 ounce) can black-eyed peas, rinsed and drained  
4 green onions, chopped  
2 tablespoons white sugar  
1/4 cup olive oil  
2 cloves garlic, minced  
2 roma (plum) tomatoes, chopped  
1/2 bunch fresh cilantro, chopped  
3 tablespoons balsamic vinegar  
1/4 teaspoon salt  
minced jalapeno pepper to taste (optional)

## Directions

Stir the black-eyed peas, green onions, sugar, olive oil, garlic, tomatoes, cilantro, balsamic vinegar, and salt together in a mixing bowl. Mix in jalapeno peppers, if desired. Cover, and refrigerate at least six hours before serving.

# Buffalo Taco Dip

## Ingredients

cooking spray  
1 tablespoon olive oil  
1 large onion, chopped  
1 pound ground buffalo meat  
2 (1 ounce) packets taco seasoning mix  
1 (14.25 ounce) can refried beans  
2 cups guacamole  
2 cups sour cream  
1 (6 ounce) can sliced black olives  
1 bunch green onions, chopped  
3 jalapeno peppers, chopped  
2 cups shredded sharp Cheddar cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with nonstick cooking spray.

Heat olive oil in a large skillet over medium heat. Cook the onion in the oil until translucent, about 5 minutes. Stir in the ground buffalo. Cook, breaking up meat with a spoon as it browns, about 10 minutes. Sprinkle the contents of 1 taco seasoning packet over meat and onion; mix well.

Combine the remaining packet of taco seasoning mix and the refried beans in a small bowl. Spread seasoned beans in the prepared baking dish. Layer the buffalo and onion mixture, guacamole, and sour cream over the beans. Top with the black olives, green onions, jalapenos, and the shredded Cheddar cheese.

Bake in the preheated oven until the cheese is melted, and the ingredients are hot, about 30 minutes.

# Best Ever Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
1/4 cup chopped onion  
1/4 cup chopped celery  
1/2 pound cooked and peeled shrimp

## Directions

In a medium bowl, mix together cream cheese and mayonnaise. Mix in onion, celery and shrimp meat. Cover bowl, and refrigerate before serving.

# Creamy Avocado-Ranch Dip

## Ingredients

1 (16 ounce) container sour cream  
1 (8 ounce) package Neufchatel cheese  
1 (1 ounce) package ranch dressing mix  
3/4 teaspoon hot sauce  
1/4 teaspoon garlic salt  
1/4 teaspoon celery salt  
2 avocados, peeled and pitted

## Directions

In a food processor, mix the sour cream, Neufchatel cheese, ranch dressing mix, hot sauce, garlic salt, and celery salt.

In a bowl, mash the avocados, and mix in the sour cream mixture until well blended. Cover, and chill until serving.

# PHILLY Sundried Tomato and Garlic Dip

## Ingredients

1 (250 g) tub PHILADELPHIA  
Cream Cheese Spread  
1/2 cup MIRACLE WHIP Dressing  
2 tablespoons finely chopped  
fresh chives  
1 clove garlic, minced  
1 teaspoon freshly ground black  
pepper  
1/2 cup sundried tomatoes  
packed in oil, drained, chopped

## Directions

Mix all ingredients except tomatoes until well blended. Stir in tomatoes.

Serve with Christie Crackers and cut-up fresh vegetables.



# Hot Crabmeat Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 tablespoon milk  
2 tablespoons minced onion  
1 teaspoon prepared horseradish  
1/4 teaspoon salt  
1 pinch ground black pepper  
1 (6 ounce) can crabmeat, drained and flaked  
1/3 cup sliced almonds

## Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, mix the cream cheese, milk, onion, horseradish, salt, pepper and crabmeat. Spread the mixture into a pie pan or shallow baking dish. Sprinkle almonds over the crabmeat mixture

Bake in the preheated oven 45 minutes, or until bubbly and lightly browned.

# Tropical Fruit Dip

## Ingredients

1 cup mayonnaise  
1 cup marshmallow creme  
1 teaspoon ground ginger  
1 tablespoon orange juice  
concentrate

## Directions

In a bowl, stir together mayonnaise, marshmallow creme, ginger, and orange juice concentrate until well blended. Let rest for a few minutes, then stir again.

# Creamy Clam Dip

## Ingredients

1 (6.5 ounce) can minced clams,  
drained with juice reserved  
1 (8 ounce) package cream  
cheese, softened  
1 1/2 teaspoons Worcestershire  
sauce  
1/2 teaspoon minced garlic  
2 teaspoons lemon juice  
1 teaspoon onion juice

## Directions

Mix together the clams, cream cheese, Worcestershire sauce, garlic, lemon juice, and onion juice until evenly combined. Thin the mixture to your desired consistency by stirring in the clam juice.

# Cold Shrimp Dip

## Ingredients

1 (16 ounce) container sour cream  
1 (.7 ounce) package dry Italian-style salad dressing mix  
1/2 pound cooked baby shrimp

## Directions

In a medium bowl, mix sour cream, dry Italian-style salad dressing mix and baby shrimp. Chill in the refrigerator until serving.

# Beer Dip II

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
1 (1 ounce) package dry Ranch-  
style dressing mix  
1 (12 fluid ounce) can or bottle  
beer

## Directions

In a medium bowl, mix the cream cheese, dry ranch-style dressing mix and beer until well blended and creamy.

# Cheesy Buffalo Chicken Dip

## Ingredients

2 bone-in chicken breast halves  
1 teaspoon olive oil  
1 stalk celery, finely diced  
1 (8 ounce) package reduced-fat cream cheese  
3/4 cup blue cheese dressing  
3/4 cup ranch dressing  
1/3 cup hot pepper sauce (such as Frank's RedHot®)  
1 cup shredded Cheddar cheese

## Directions

Place chicken breasts in a large saucepan; cover with water. Boil until cooked through, about 20 minutes. Remove from water, and cool. Pull meat from bones and skin. Shred meat and reserve.

Preheat oven to 350 degrees F (175 degrees C).

Heat olive oil in large skillet. Stir in celery; cook until soft. Mix in the cream cheese, blue cheese dressing, and ranch dressing. Cook and stir until smooth and creamy. Stir in the shredded chicken and hot sauce. Spoon mixture into an 8x8 baking dish. Sprinkle with the shredded cheese.

Bake in preheated oven until golden and bubbly, about 30 minutes.

# The Best Bacon-Tomato Dip

## Ingredients

1 cup sour cream  
1/2 cup mayonnaise  
4 ounces cream cheese, room temperature  
1/2 cup shredded Cheddar cheese  
1/4 cup chopped onions  
1 tomato, seeded and diced  
6 slices bacon - cooked, drained, and chopped

## Directions

Stir together sour cream, mayonnaise, cream cheese, Cheddar cheese, chopped onion, tomato and bacon in a bowl until well mixed. Chill for two hours before serving.

# Sherry Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/3 cup heavy whipping cream  
1/4 cup sherry or apple juice  
1/4 teaspoon vanilla extract  
1 1/3 cups confectioners' sugar  
Fresh fruit

## Directions

In a small mixing bowl, combine the cream cheese, cream, sherry or apple juice and vanilla. Gradually beat in confectioners' sugar. Cover and refrigerate for 8 hours or overnight. Serve with fruit.



# Easy Chip Dip

## Ingredients

3/4 cup sour cream  
1/4 cup salsa  
1 (1.8 ounce) packet dry vegetable  
soup mix

## Directions

Mix together the sour cream, salsa, and the soup mix in a small bowl. Cover and chill in refrigerator at least 15 minutes.

# Ranch-Style Party Dip

## Ingredients

2 (1 ounce) packages dry Ranch-style dressing mix  
1 (16 ounce) jar mayonnaise  
1 (16 ounce) container sour cream  
1 (8 ounce) container cottage cheese  
1 tablespoon lemon juice  
1 teaspoon garlic salt  
1 teaspoon onion powder  
1 1/2 teaspoons ground cayenne pepper

## Directions

In a large bowl, mix together dry ranch-style dressing mix, mayonnaise, sour cream, cottage cheese, lemon juice, garlic salt, onion powder and cayenne pepper. Chill in the refrigerator until serving.

## Ingredients

1 (16 ounce) package small curd cottage cheese  
1 (8 ounce) container sour cream  
2/3 cup crumbled blue cheese  
2 green onions, chopped  
dried dill weed to taste

## Directions

In a medium bowl, mix small curd cottage cheese, sour cream, blue cheese, green onions and dill weed. Cover and chill in the refrigerator 6 hours, or overnight, before serving.

# Carla's Fruit Dip

## Ingredients

1 (8 ounce) container frozen  
whipped topping, thawed  
1 (7 ounce) jar marshmallow  
creme  
1 (3 ounce) package cream  
cheese

## Directions

In a mixing bowl, combine the frozen whipped topping, marshmallow creme, and cream cheese. Mix until smooth. Serve chilled.

# Bagel and Cheese Dip

## Ingredients

1 (8 ounce) package cream cheese with chives  
1 (5 ounce) container sharp processed cheese food

## Directions

In a medium bowl, mix the cream cheese and sharp processed cheese food until well blended.

# Dill Vegetable Dip

## Ingredients

1 cup sour cream  
1/2 cup mayonnaise  
1 tablespoon finely chopped onion  
2 teaspoons dried parsley flakes  
1 teaspoon dill weed  
1 teaspoon seasoned salt  
Assorted fresh vegetables

## Directions

Combine the first six ingredients; mix well. Cover and refrigerate. Serve with vegetables.

# Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (10.75 ounce) can Campbell's® Condensed Cream of Shrimp Soup  
1/2 teaspoon Louisiana-style hot sauce  
1/4 cup finely chopped celery  
1 tablespoon finely chopped onion

## Directions

Stir cream cheese until smooth. Stir in soup, hot sauce, celery and onion. Refrigerate at least 2 hours.

Serve with crackers, chips or fresh vegetables. Makes 2 1/4 cups.

# Very Easy Crab Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (8 ounce) jar cocktail sauce  
3/4 pound imitation crabmeat

## Directions

In a medium bowl, blend the cream cheese and cocktail sauce. Cut the imitation crabmeat into small pieces and combine it with the mixture. Refrigerate 3 hours before serving.



# Very Easy Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 (4 ounce) can small shrimp, drained  
1/2 (12 ounce) bottle cocktail sauce

## Directions

Spread the cream cheese on the bottom of a 8 inch square serving dish. Layer the shrimp over the cream cheese. Pour the cocktail sauce over the top.

# Cowboy Mexican Dip

## Ingredients

12 beef tamales, husked and  
mashed  
1 (15 ounce) can chili without  
beans  
1 (14.5 ounce) can diced tomatoes  
and green chiles  
1 (1 pound) loaf processed  
cheese, cubed

## Directions

Place the tamales, chili, diced tomatoes, and processed cheese into a slow cooker. Set heat on high, and cook, stirring occasionally until cheese is melted. Reduce heat to low to keep the dip warm while serving. Serve with corn chips or tortilla chips.

# Spicy South Of The Border Spinach Cheese Dip

## Ingredients

1 onion, chopped  
2 tablespoons vegetable oil  
1 (14.5 ounce) can whole peeled tomatoes, drained and chopped  
1 (4 ounce) can diced green chiles, drained  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
10 ounces shredded Monterey Jack cheese  
1 (8 ounce) package cream cheese, softened  
1 cup half-and-half cream  
1 tablespoon red wine vinegar  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Saute onion in skillet over medium heat in oil until softened, about 4 minutes. Stir in tomatoes and chiles, let cook 2 minutes.

Transfer the mixture to a large bowl and stir in spinach, cheese, cream cheese, half and half, and vinegar. Season with salt and pepper to taste. Spoon mixture into shallow baking dish like a 9 inch quiche dish or pie plate.

Bake in the preheated oven until the dip is bubbly and the top is light brown, about 35 minutes.

# BAKER'S Chocolate-Dipped Macaroons

## Ingredients

2 2/3 cups BAKER'S ANGEL  
FLAKE Coconut  
2/3 cup Eagle Brand® Sweetened  
Condensed Milk  
1 teaspoon vanilla  
2 squares BAKER'S Semi-Sweet  
Chocolate

## Directions

Heat oven to 350 degrees F.

Combine coconut, milk and vanilla. Drop by heaping teaspoonfuls, about 1 inch apart, onto baking sheets sprayed with cooking spray. To prevent burning, press down any ends of coconut shreds with back of spoon.

Bake 10 to 12 minutes or until edges are golden brown. Immediately transfer cookies from baking sheets to wire racks. Cool completely.

Melt chocolate as directed on package. Dip cookies halfway into chocolate; return to racks. Let stand until chocolate is firm.

# Spicy Raspberry Jelly Dip

## Ingredients

1 jalapeno pepper, seeded and diced  
1/2 red chile pepper, seeded and chopped  
2 cups raspberry preserves  
1 cup raspberry syrup  
2 tablespoons apple cider vinegar

## Directions

In the container of a food processor or blender, combine the jalapeno pepper and red chile pepper. Pulse until finely chopped. Transfer to a serving dish, and mix in the raspberry preserves, raspberry syrup and apple cider vinegar. Taste, and adjust amounts to suit your palate.

# Honey Mustard Dipping Sauce

## Ingredients

1/2 cup cold water  
1 teaspoon cornstarch  
1/4 cup honey  
2 tablespoons thinly sliced green onions  
1 tablespoon lemon juice  
4 teaspoons prepared Dijon-style mustard  
1/4 teaspoon onion powder

## Directions

Place water in a medium saucepan, and mix in cornstarch to dissolve. Stir in honey. Heat to boiling, stirring constantly. Reduce heat and simmer until sauce thickens, about 15 minutes.

Remove sauce from heat. Stir in green onions, lemon juice, prepared Dijon-style mustard and onion powder. Serve warm or chill in the refrigerator.

# Tempura Dipping Sauce

## Ingredients

1 cup water  
1 tablespoon dashi granules  
1/4 cup mirin (Japanese sweet wine)  
2 tablespoons soy sauce

## Directions

In a small saucepan, bring water to a boil. Stir in dashi, and cook for 2 minutes. Remove from heat, and stir in mirin and soy sauce.

# Seven Layer Dip I

## Ingredients

1 1/2 pounds ground beef  
1 (16 ounce) can refried beans  
4 cups shredded Cheddar-Monterey Jack cheese blend  
1 (8 ounce) container sour cream  
1 cup guacamole  
1 cup salsa  
1 (2.25 ounce) can black olives, chopped  
1/2 cup chopped tomatoes  
1/2 cup chopped green onions

## Directions

In a large skillet, brown ground beef. Set aside to drain and cool to room temperature.

Spread the beans into the bottom of a 9x13 inch serving tray that is about 1 1/2 inches deep. Sprinkle 2 cups of shredded cheese on top of beans. Sprinkle beef on top of cheese. Spread sour cream very slowly on top of beef. Spread guacamole on top of sour cream. Pour salsa over guacamole and spread evenly. Sprinkle remaining shredded cheese. Sprinkle black olives, tomatoes, and green onions on top.

You can serve this dish immediately, or refrigerate it over night and serve cold. I think it tastes better at room temperature.



# Grilled Salmon with Avocado Dip

## Ingredients

2 avocados - peeled, pitted and diced  
2 cloves garlic, peeled and minced  
3 tablespoons Greek-style yogurt  
1 tablespoon fresh lemon juice  
salt and pepper to taste  
2 pounds salmon steaks  
2 teaspoons dried dill weed  
2 teaspoons lemon pepper  
salt to taste

## Directions

Preheat an outdoor grill for high heat, and lightly oil grate.

In a medium bowl, mash together avocados, garlic, yogurt, and lemon juice. Season with salt and pepper.

Rub salmon with dill, lemon pepper, and salt. Place on the prepared grill, and cook 15 minutes, turning once, until easily flaked with a fork. Serve with the avocado mixture.

# Warm Crab Parmesan Dip

## Ingredients

1 (6 ounce) can crabmeat, drained and flaked  
1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
1 1/2 cups grated Parmesan cheese  
1 cup sour cream  
4 cloves garlic, peeled and crushed

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small baking dish, mix the crabmeat, cream cheese, mayonnaise, Parmesan cheese, sour cream and garlic.

Bake uncovered in the preheated oven 45 minutes, or until bubbly and lightly browned.

# Great Start Crab Dip/Spread

## Ingredients

1 cup fat free sour cream  
1 cup lowfat cream cheese  
2 teaspoons lemon pepper  
1 1/2 teaspoons ground white pepper  
4 drops hot pepper sauce  
2 (6 ounce) cans crab meat, drained  
1 cup fat free Catalina salad dressing

## Directions

In a medium sized bowl mix the sour cream, cream cheese, lemon pepper, white pepper (optional), hot sauce, and two cans flaked, undrained crabmeat.

Add to taste (approximately 1 cup) your choice of nonfat salad dressing (Catalina, French or Russian) to make the dip a pinkish color. Mix well. Let the dip chill for 4 to 8 hours. This dip is especially tasty the next day!

# Marshmallow Peanut Butter Dip

## Ingredients

1/2 cup marshmallow creme  
1/4 cup JIF® Creamy Peanut Butter  
1 teaspoon lemon juice  
2 teaspoons water  
Fresh fruit or graham cracker sticks

## Directions

Combine first four ingredients in small bowl. Whisk until blended. Refrigerate 30 minutes before serving.

Serve with dippers such as fresh fruit, graham cracker sticks and pretzels.

# Peanut Butter Apple Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup peanut butter  
1 cup packed brown sugar  
1/4 cup milk  
3 apples, cut into wedges

## Directions

In a mixing bowl, combine the first four ingredients; mix well. Serve with apples. Store in refrigerator.

# Vegetarian Buffalo Chicken Dip

## Ingredients

1 (8 ounce) package seasoned chicken-style vegetarian strips (such as Morningstar Farms® Chik'n Strips), diced  
2 (8 ounce) packages reduced fat cream cheese, softened  
1 (16 ounce) bottle reduced-fat ranch salad dressing  
1 (12 fluid ounce) bottle hot buffalo wing sauce (such as Frank's® REDHOT Buffalo Wing Sauce)  
1 cup Colby-Monterey Jack cheese blend

## Directions

Place the diced vegetarian chicken strips, cream cheese, ranch dressing, and buffalo wing sauce into a slow cooker. Cook on Low, stirring occasionally, until the cheese has melted and the dip is hot, 1 to 2 hours. Stir in the shredded cheese and serve.

# Lil Sis' Jalapeno Dip

## Ingredients

1 (24 ounce) container sour cream  
1 (1 ounce) package ranch  
dressing mix (such as Hidden  
Valley Ranch®)  
1 (12 ounce) jar pickled jalapeno  
pepper slices  
1 bunch cilantro

## Directions

Stir the sour cream and ranch dressing mix together in a bowl.

Pulse the jalapenos and cilantro together in a food processor until finely chopped; fold into the sour cream mixture.

# Seven Layer Tex Mex Dip

## Ingredients

1 (16 ounce) can refried beans  
1 cup guacamole  
1/4 cup mayonnaise  
1 (8 ounce) container sour cream  
1 (1 ounce) package taco seasoning mix  
2 cups shredded Cheddar cheese  
1 tomato, chopped  
1/4 cup chopped green onions  
1/4 cup black olives, drained

## Directions

In a large serving dish, spread the refried beans. Layer the guacamole on top of the beans.

In a medium bowl, mix the mayonnaise, sour cream and taco seasoning mix. Spread over the layer of guacamole.

Sprinkle a layer of Cheddar cheese over the mayonnaise mixture layer. Sprinkle tomato, green onions and black olives over the cheese.



# Pink Dippin' Sauce

## Ingredients

1/4 cup white sugar  
1/4 cup mustard powder  
1/2 cup vegetable oil  
1/2 cup mayonnaise  
1/4 cup ketchup  
1/4 cup water

## Directions

In a medium bowl, stir together the sugar and mustard powder. Whisk in the oil, mayonnaise and ketchup until well blended. Gradually whisk in water. Cover and refrigerate for 4 hours before serving. Use within 5 days.

# Baked Onion Dip I

## Ingredients

2 cups sweet onion, peeled and chopped  
2 cups mayonnaise  
2 cups Parmesan cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a 2 quart baking dish with cooking spray.

In a large mixing bowl, combine the mayonnaise, onions and cheese. Pour the mixture into the baking dish and bake for approximately 45 minutes, until the top is slightly brown. Serve hot with buttery, round crackers.

# Best Spinach Dip Ever

## Ingredients

1 cup mayonnaise  
1 (16 ounce) container sour cream  
1 (1.8 ounce) package dry leek soup mix  
1 (4 ounce) can water chestnuts, drained and chopped  
1/2 (10 ounce) package frozen chopped spinach, thawed and drained  
1 (1 pound) loaf round sourdough bread

## Directions

In a medium bowl, mix together mayonnaise, sour cream, dry leek soup mix, water chestnuts and chopped spinach. Chill in the refrigerator 6 hours, or overnight.

Remove top and interior of sourdough bread. Fill with mayonnaise mixture. Tear removed bread chunks into pieces for dipping.

# World's Best Bacon Cheese Dip

## Ingredients

4 slices bacon  
1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
8 ounces Swiss cheese, shredded  
2 green onions, finely chopped  
4 buttery round crackers, crushed

## Directions

Place bacon in a large skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

In a small bowl, mix the cream cheese with mayonnaise until smooth. Stir in Swiss cheese, onions, and bacon. Place bowl in microwave, and cook 2 minutes. Remove, and stir well. Return to microwave, and cook 2 to 4 minutes more. Sprinkle crushed crackers on top. Serve warm with crackers.

# Zesty Dip for Chips

## Ingredients

1 (16 ounce) package shredded Monterey Jack cheese  
2 (4 ounce) cans sliced black olives, drained  
1 (14.5 ounce) can diced tomatoes, drained  
4 (4.5 ounce) cans diced green chiles, drained  
1 bunch green onions, chopped  
1 (10 ounce) can white corn, drained  
1 (16 ounce) bottle Italian salad dressing

## Directions

In a 2 quart bowl or larger, combine the Monterey Jack cheese, black olives, tomatoes, chilies, onions and corn. Pour in salad dressing, and stir to coat. Dressing may be adjusted to suit your taste.

# Nacho Dip III

## Ingredients

1 pound lean ground beef  
1 onion, chopped  
1 (8 ounce) package processed cheese, cubed  
1 (10 ounce) can diced tomatoes with green chile peppers, drained

## Directions

Place ground beef and onion in a large, deep skillet. Cook over medium high heat until beef is evenly brown and onions are soft. Drain and set aside.

In a medium saucepan over low heat, melt the cheese. Mix in the ground beef, onion and diced tomatoes with green chile peppers. Serve warm.

# Shrimp Dip III

## Ingredients

1 pound cooked shrimp, finely chopped  
1/2 cup mayonnaise  
1 small onion, minced  
2 cups shredded Cheddar cheese  
1/2 teaspoon hot pepper sauce

## Directions

In a large bowl combine the shrimp, mayonnaise, onion, cheese and hot pepper sauce. Mix all together and serve.

# Spicy Bloody Mary Dip

## Ingredients

1 1/2 tablespoons olive oil  
1 small red onion, finely chopped  
1 jalapeno pepper, finely chopped, or to taste  
2 cloves garlic  
7 sun-dried tomatoes packed in oil, chopped  
1/2 cup Hellmann's® or Best Foods® Real Mayonnaise  
1 (8 ounce) package cream cheese, softened  
1/4 cup horseradish, drained  
Dash Worcestershire sauce  
Dash hot pepper sauce  
Finely chopped chives (optional)

## Directions

Heat oil in 10-inch skillet over medium-high heat and cook onion and jalapeno pepper, stirring occasionally, 3 minutes or until tender. Stir in garlic and tomatoes and cook 1 minute. Remove and cool slightly, about 10 minutes.

Process cooled tomato mixture, Hellmann's® or Best Foods® Real Mayonnaise, cream cheese, horseradish, Worcestershire sauce and hot pepper sauce until smooth. Turn into medium serving bowl, cover and refrigerate at least 1 hour. Just before serving, sprinkle with chives and serve, if desired, with blue corn tortilla chips, celery or shrimp.



# Ranch Bean Dip

## Ingredients

1 (16 ounce) can refried beans  
2 cups shredded Cheddar cheese  
1 (1 ounce) package ranch  
dressing mix  
1 cup sour cream

## Directions

In a small saucepan, combine beans, cheese, ranch dressing mix, and sour cream. Heat the mixture over a medium heat, stir until the ingredients are well blended and warm.

# Leek Dip

## Ingredients

3/4 cup chopped leeks  
1 (8 ounce) package cream  
cheese, softened  
1 cup creamy salad dressing  
1 tablespoon white vinegar  
1 tablespoon white sugar  
1/2 (12 ounce) jar bacon bits  
salt and pepper to taste

## Directions

In a medium bowl, mix together the leeks, cream cheese, creamy salad dressing, vinegar, sugar, bacon bits, salt and pepper. Refrigerate 2 to 3 hours, until well chilled.

# Chocolate-Dipped Macaroons

## Ingredients

5 egg whites  
1/2 teaspoon vanilla extract  
1 1/3 cups sugar  
4 cups flaked coconut, toasted  
3/4 cup ground almonds  
12 (1 ounce) squares bittersweet  
or semisweet chocolate

## Directions

Place egg whites in a large mixing bowl; let stand at room temperature for 30 minutes. Add vanilla; beat on medium speed until soft peaks form. Gradually beat in sugar, about 2 tablespoons at a time, on high until stiff glossy peaks form and sugar is dissolved. Gradually fold in coconut and nuts, about 1/2 cup at a time.

Drop by rounded tablespoonfuls 2 in. apart onto parchment-lined baking sheets. Bake at 275 degrees F for 25 minutes or until firm to the touch. Remove to wire racks to cool completely.

In a microwave safe bowl, melt chocolate; stir until smooth. Dip the bottom of each cookie in chocolate. Place on waxed paper-lined baking sheets. Refrigerate for 1 hour or until chocolate is set. Store in an airtight container.

# Layered Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
3 tablespoons milk  
1 cup cocktail sauce  
1 avocado - peeled, pitted and diced  
1 tomato, chopped  
1 green bell pepper, chopped  
1 bunch green onions, chopped  
1 (2 ounce) can black olives, drained and chopped  
1 (8 ounce) package shredded Cheddar cheese

## Directions

In a small bowl, mix the cream cheese and milk until smooth. Spread onto a large, round serving dish. Layer with cocktail sauce. Top with avocado. Layer with tomato, green bell pepper, green onions and black olives. Sprinkle with cheese. Chill in the refrigerator 1 hour, or until firm.

# Alaskan Spicy Spinach Dip

## Ingredients

2 pounds pepperjack cheese  
2 cups half-and-half cream  
1 large tomato, diced  
1 onion, diced  
1/2 cup diced red bell pepper  
3 cups spinach, rinsed and  
chopped

## Directions

Over a double boiler slowly melt the pepperjack cheese. When the cheese is melted whisk in half and half until smooth and creamy. Stir in tomato, onion, red bell pepper and chopped spinach. Transfer to a serving bowl. Serve warm with tortilla chips or bread.

# Creamy Bacon Dip

## Ingredients

1 1/2 pounds bacon  
1 (32 ounce) jar mayonnaise  
1/2 cup light corn syrup  
1/4 cup apple cider vinegar  
1/2 teaspoon ground black pepper  
1 onion, minced

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain on paper towels.

Crumble the bacon into a large mixing bowl. Stir in mayonnaise, corn syrup, apple cider, black pepper, and onion. Stir until ingredients are well combined. Cover and refrigerate for 6 hours.

# Tequila Fruit Dip and Dressing

## Ingredients

1 cup sour cream  
2 tablespoons tequila  
2 tablespoons sweetened lime  
juice  
1/4 cup sugar

## Directions

Stir together the sour cream, tequila, lime juice, and sugar in a small serving bowl.

# Yuma Dip Sandwiches

## Ingredients

3 pounds top round roast  
1 (16 ounce) bottle Italian-style salad dressing  
1 onion, thinly sliced  
8 ounces fresh mushrooms, sliced  
4 tablespoons butter  
2 (1 pound) loaves French bread  
1 pound processed cheese food (eg. Velveeta), cubed  
1 cup salsa  
1/4 cup chopped jalapeno stuffed green olives

## Directions

Place the top round and entire bottle of salad dressing in a resealable plastic bag and marinate in the refrigerator for 24 to 48 hours.

When meat is fully marinated and you're ready to prepare sandwiches, preheat oven to broil.

In a large skillet over medium heat, saute the onions and mushrooms in the butter or margarine for 10 minutes, or until onions are tender. Set aside.

Broil the meat for 5 to 7 minutes per side for medium rare. Remove from oven and slice thinly against the grain. Place slices evenly on the bread and cover with the onion mixture.

In a microwave-safe bowl, combine the cheese, salsa and olives. Microwave for 3 to 4 minutes on high, or until the cheese is melted. Stir well and serve with the sandwiches.



# Ranch Dipping Sauce

## Ingredients

3/4 cup plain yogurt  
1/3 cup mayonnaise  
1 (1 ounce) package ranch  
dressing mix  
1 tablespoon chopped fresh  
parsley

## Directions

In a medium-size mixing bowl, blend yogurt, mayonnaise, and ranch dressing mix. Mix well with a wire whisk. Cover and refrigerate overnight. Sprinkle with parsley before serving.

# Kimchi Jun (Kimchi Pancake) and Dipping Sauce

## Ingredients

1 cup kimchi, drained and chopped  
1/2 cup reserved juice from kimchi  
1 cup all-purpose flour  
2 eggs  
1 green onion, chopped  
1 tablespoon vegetable oil  
salt to taste

1 tablespoon rice vinegar  
1 tablespoon soy sauce  
1/2 teaspoon sesame oil  
1/2 teaspoon Korean chili pepper flakes (optional)  
1/2 teaspoon toasted sesame seeds (optional)

## Directions

Stir together the kimchi, kimchi juice, flour, eggs, and green onion in a bowl.

Heat vegetable oil over medium heat in a large skillet. Using about 1/4 cup of batter for each pancake, pour into skillet, spreading as thin as possible. Cook pancakes until set and lightly browned, turning once, 3 to 5 minutes per side. Season to taste with salt.

Whisk together the rice vinegar, soy sauce, sesame oil, chili pepper flakes, and toasted sesame seeds. Serve with the pancakes.

# Broccoli Dip in a Bread Bowl

## Ingredients

1 cup fat-free plain yogurt  
1 cup fat-free mayonnaise  
1 (10 ounce) package chopped frozen broccoli, thawed and drained  
1 (2 ounce) jar diced pimientos, drained  
2 tablespoons minced fresh parsley  
1 tablespoon chopped green onion  
1/2 teaspoon dill weed  
1/8 teaspoon garlic powder  
1 (1 pound) loaf unsliced French bread

## Directions

In a large bowl, combine the yogurt and mayonnaise. Stir in broccoli, pimientos, parsley, onion, dill and garlic powder. Cover and refrigerate for 3 hours or overnight.

Cut the top fourth off the loaf of bread; carefully hollow out bottom of loaf, leaving a 1/2-in. shell. Set the shell aside. Cut the top and removed bread into cubes; place on an ungreased baking sheet. Bake at 350 degrees F for 8-10 minutes or until golden brown. Fill bread shell with dip. Serve with toasted bread cubes.

# PHILLY Artichoke Dip

## Ingredients

1 (250 g) package PHILADELPHIA  
Brick Cream Cheese, softened  
1 (14 ounce) can artichoke hearts,  
drained, chopped  
2 tablespoons butter, melted  
1 clove garlic, minced  
1/4 cup KRAFT 100% Parmesan  
Grated Cheese

## Directions

Spread cream cheese onto bottom of microwaveable 9 inch pie plate.

Combine artichokes, butter and garlic; spoon evenly over cream cheese. Sprinkle with Parmesan cheese.

Microwave on HIGH 1 minute or until heated through. Serve with Triscuit or Triscuit Thin Crisps Crackers.

# Hot Chicken Wing Dip

## Ingredients

1 pound skinless boneless chicken breasts  
1 (8 ounce) bottle ranch dressing  
2 (8 ounce) packages cream cheese, softened  
1 (12 ounce) bottle hot pepper sauce  
1 (16 ounce) package shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a non-stick skillet over medium heat. Add chicken breasts and cook until juices run clear, about 4 minutes per side. Remove to a cutting board to cool completely. Use a fork to shred the meat into strands.

Pour the ranch dressing, cream cheese, and wing sauce into a bowl and mix until combined. Add the shredded chicken and mix well. Spread the mixture into a 9x13 inch baking dish. Sprinkle the Cheddar cheese over top of the chicken mixture.

Bake in the preheated oven until the cheese is bubbling, about 10 minutes.

# Quick and Easy Taco Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
3/4 teaspoon taco seasoning mix  
1/3 cup salsa  
1 (8 ounce) package shredded Cheddar cheese

## Directions

In a medium bowl, mix the cream cheese, taco seasoning mix and salsa. Spread the mixture into a shallow serving dish or an 8 inch baking pan. Top with Cheddar cheese. Chill in the refrigerator approximately 1 hour before serving.

# Beefy Cheese Dip

## Ingredients

1 pound ground beef  
1 pound sausage  
1 bunch green onions, chopped  
1 (16 ounce) jar salsa  
2 pounds processed cheese,  
shredded

## Directions

In a large skillet, brown beef and sausage. Drain excess fat.

In another large skillet, mix green onions, salsa and processed cheese over a low heat. Continue stirring until cheese melts.

Add meat to the cheese mixture and simmer uncovered until ready to serve.

# Simple Artichoke Dip

## Ingredients

1 (14 ounce) can artichoke hearts,  
drained and chopped  
1 cup mayonnaise  
1 cup grated Parmesan cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the artichoke hearts, mayonnaise and Parmesan cheese and mix well. Spread mixture in a 9x13-inch baking dish and bake in the preheated oven for 15 to 20 minutes, or until bubbly and golden brown.



# Tuna Dip II

## Ingredients

1 (6 ounce) can chunk light tuna in water, drained  
1 (8 ounce) package cream cheese, softened  
3 tablespoons salsa

## Directions

In a small bowl, blend the tuna, cream cheese and salsa. Serve immediately.

# Legion Cheese Dip

## Ingredients

1/2 pound shredded Cheddar cheese  
2 cups shredded American cheese  
1/4 teaspoon garlic salt  
1 (4 ounce) jar chopped pimento peppers  
5 tablespoons creamy salad dressing

## Directions

In a medium bowl, mix together Cheddar cheese, American cheese, garlic salt, pimentos and salad dressing. Refrigerate covered until ready to serve.

# Hot Sweet Onion Dip

## Ingredients

2 cups chopped sweet onions  
2 cups mayonnaise  
2 cups shredded Swiss cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x8 inch baking dish.

In a medium bowl, mix together sweet onions, mayonnaise and Swiss cheese.

Transfer mixture to the baking dish. Bake in the preheated oven 20 to 30 minutes, or until bubbly and lightly browned. Cool before serving.

# All-American Chips and Dip

## Ingredients

1 (16 ounce) container light sour cream  
1 (1 ounce) package ranch dressing mix  
1 red bell pepper, top and seeds removed  
1 (12 ounce) package blue corn tortilla chips

## Directions

Mix together the sour cream and ranch dressing mix in a bowl. Spoon the mixture into the bell pepper. Place the pepper in the center of a white serving platter. Arrange the tortilla chips around the pepper.

# Chili Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (15 ounce) can chili without beans  
1 (10 ounce) can diced tomatoes with green chile peppers, drained

## Directions

In a medium, microwave safe bowl, mix cream cheese, chili without beans and diced tomatoes with green chile peppers.

Microwave cream cheese mixture on high 1 minute. Remove from microwave, stir and repeat until the mixture is hot and thoroughly blended.

# Clam Dip

## Ingredients

2 (8 ounce) packages cream cheese  
3 green onions, finely chopped  
2 (8 ounce) cans minced clams, drained  
2 teaspoons lemon juice  
1 (1 pound) loaf round sourdough bread

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine cream cheese, green onions, clams and lemon juice. Cut the top out of the bread and hollow the bread out. Pour the clam mixture into the bread bowl and place the bread top back on the bread bowl.

Bake in a preheated 350 degrees F (175 degrees C) oven for 60 minutes. Serve with the bread you removed from the loaf when hollowing it out.

# Nacho Dip IV

## Ingredients

1 1/2 cups mayonnaise  
1 (8 ounce) package cream  
cheese, softened  
1 (8 ounce) jar salsa  
1 1/2 cups shredded Cheddar  
cheese  
1 green bell pepper, chopped  
1 yellow bell pepper, chopped  
1 red bell pepper, chopped

## Directions

In a medium bowl, blend mayonnaise and cream cheese.

Spread the mayonnaise and cream cheese mixture evenly on the bottom of a medium serving dish. Layer with salsa, then Cheddar cheese. Top with green bell pepper, yellow bell pepper and red bell pepper. Chill in the refrigerator at least 1 hour before serving.

# Quick and Easy Dip

## Ingredients

1 (16 ounce) can refried beans  
1 (8 ounce) container sour cream  
1 (8 ounce) jar medium salsa  
2 cups shredded Cheddar-Monterey Jack cheese blend

## Directions

Spread the refried beans on the bottom of a casserole dish. Layer the sour cream, salsa and shredded cheese into the casserole dish. Serve with corn chips.



# Buffalo Chicken Dipping Balls

## Ingredients

2 (12.5 fl oz) cans chunk chicken breast, drained and flaked  
4 green onions, chopped  
1 cup shredded sharp Cheddar cheese  
1 cup shredded pepperjack cheese  
1 cup hot pepper sauce (such as Frank's RedHot®)  
1 (1 ounce) package ranch dressing mix  
oil for frying  
1 cup all-purpose flour  
3 eggs, beaten  
1 cup plain bread crumbs

## Directions

Mix the chicken, green onions, Cheddar cheese, pepperjack cheese, hot sauce, and ranch dressing mix together in a bowl; form the mixture into 1-inch balls with a scoop. Place the balls on a large, flat dish; chill in refrigerator 2 to 3 hours.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Gently press the balls into the flour to coat and shake off any excess. Dip into the beaten egg and then press into bread crumbs. Place the breaded chicken balls onto a plate while breading the rest; do not stack.

Fry the breaded balls in the hot oil until slightly browned, about 1 minute.

# Sweet and Hot Dipping Sauce

## Ingredients

1/2 cup rice vinegar  
1/2 cup SLENDA® No Calorie  
Sweetener, Granulated  
1 clove garlic, minced  
1/4 teaspoon salt  
1 1/2 teaspoons dried red pepper  
flakes

## Directions

Bring the vinegar to a boil in a small, non-reactive pot, and mix in SLENDA® Granulated Sweetener until dissolved.

Reduce heat to low, simmer 5 minutes, and remove from heat. Mash the garlic and salt into a smooth paste, and mix into the pot. Stir in the red pepper flakes.

Cool to room temperature before using, or store up to 2 days in the refrigerator.

# Fruit Dip V

## Ingredients

1 (3 ounce) package instant vanilla pudding mix  
1 (8 ounce) container sour cream  
1/2 cup yogurt

## Directions

In a medium bowl, mix the vanilla pudding mix, sour cream and yogurt. Chill in the refrigerator at least 2 hours before serving.

# Mediterranean Onion Dip

## Ingredients

2 cloves garlic, minced  
1 roasted red pepper, diced  
1 (1 ounce) envelope dry onion soup mix  
1/2 cup crumbled feta cheese  
1 (8 ounce) package cream cheese  
1/2 cup sour cream  
10 pitted kalamata olives

## Directions

In a food processor, combine the garlic, red pepper, onion soup mix, feta cheese, cream cheese, sour cream and olives. Process until smooth and well blended. Transfer to a bowl, and refrigerate for 30 minutes to blend flavors before serving.

# The Best Taco Dip

## Ingredients

1 pound ground beef  
1 (16 ounce) can refried beans  
1/2 cup hot taco sauce  
1 tablespoon chili powder  
1 teaspoon ground cumin  
1 (16 ounce) container sour cream  
3/4 cup chopped onion  
3/4 cup chopped tomatoes  
3/4 cup black olives, chopped  
3/4 cup sliced jalapeno peppers

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium heat, brown beef. Drain well. Stir in beans, taco sauce, chili powder and cumin. Heat until warm.

Spread the meat and bean mixture into a 9x13-inch casserole. Spread sour cream over the beef and bean mixture, then sprinkle onions, tomatoes, olives and peppers. Top with cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve warm.

# Super Easy Dip for Artichokes or Asparagus

## Ingredients

1 cup mayonnaise  
1 1/2 teaspoons sesame oil  
2 tablespoons soy sauce

## Directions

Stir together the mayonnaise, sesame oil, and soy sauce in a small bowl. Serve as a dip for steamed vegetables.

# Oriental Sesame Dip

## Ingredients

1 cup distilled white vinegar  
1 cup soy sauce  
1/2 cup vegetable oil  
1 tablespoon sesame oil  
1 tablespoon toasted sesame seeds  
1/2 teaspoon crushed red pepper flakes  
1 pinch ground cayenne pepper  
1/2 teaspoon garlic powder

## Directions

In a medium bowl, whisk together distilled white vinegar, soy sauce, vegetable oil, sesame oil, toasted sesame seeds, crushed red pepper flakes, cayenne pepper and garlic powder. Allow the mixture to stand at room temperature 1 hour before serving.

# Pepperoni Dip I

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream  
1/8 teaspoon garlic powder  
1/4 teaspoon dried oregano  
1 cup pizza sauce  
1/2 cup pepperoni sausage, diced  
1/4 cup chopped onion  
1/4 cup chopped green bell pepper  
1 cup shredded mozzarella cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small mixing bowl, combine cream cheese, sour cream, garlic powder and oregano. Spread this mixture into a 9-inch glass pie pan. Spread pizza sauce evenly over the cream cheese mixture. Arrange the pepperoni pieces, green bell pepper and onion over the sauce.

Bake for 10 minutes.

When the dish is removed from the oven, sprinkle the mozzarella cheese over the dish.

Return the pie pan to the oven and bake until the mozzarella cheese has melted.



# Feta and Roasted Red Pepper Dip

## Ingredients

1 roasted red bell pepper  
1 clove garlic, minced  
8 ounces feta cheese  
1/4 cup plain yogurt  
1 pinch cayenne pepper, or to taste

## Directions

Place the roasted pepper, garlic, feta cheese, yogurt, and cayenne pepper into a blender. Cover, and blend until smooth.

# Mexican Dip

## Ingredients

1 pound ground beef  
1 (16 ounce) jar salsa  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
2 pounds processed cheese food,  
cubed

## Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown.

Drain beef and place in a slow cooker or crock pot with salsa, condensed cream of mushroom soup and processed cheese food. Cook on high until cheese is melted. Lower heat and simmer until serving.

# Sesame Dipping Sauce

## Ingredients

1 tablespoon olive oil  
2 tablespoons minced garlic  
4 1/2 teaspoons red pepper flakes  
2 tablespoons minced fresh ginger root  
3 cups soy sauce  
3 cups honey  
1 cup orange juice  
1 tablespoon sesame oil  
1/2 lime, juiced  
1 tablespoon sesame seeds

## Directions

Heat the olive oil in a large skillet over medium heat; cook and stir the garlic and red pepper flakes in the hot oil until fragrant, 2 to 3 minutes. Add the ginger, soy sauce, honey, orange juice, sesame oil, lime juice, and sesame seeds; stir. Cook until heated, 2 to 3 minutes more.

# Cheesy Green Onion Bagel Dip

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
2 (5 ounce) containers sharp  
processed cheese spread  
1 bunch green onions, chopped

## Directions

In a medium bowl, stir together the cream cheese, cheese spread and green onions. Refrigerate overnight before serving.

# Vidalia Sweet Onion Dip

## Ingredients

1 cup mayonnaise  
2 cups shredded Swiss cheese  
1/2 cup grated Parmesan cheese  
2 cups thinly sliced Vidalia sweet onion  
hot sauce, or to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir the mayonnaise, Swiss cheese, Parmesan cheese, Vidalia onion, and hot sauce together in a casserole dish.

Bake in the preheated oven until the edges are golden brown, 30 to 35 minutes. Allow to cool 10 minutes before serving.

# Olive Lovers Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (5 ounce) jar green olives, drained and chopped  
3 tablespoons ketchup, or as needed

## Directions

In a medium bowl, mix together the cream cheese and ketchup, adding ketchup as needed to make the mixture a light pink color. Stir in olives. Cover, and chill for at least one hour before serving.

# Easy PHILLY Dessert Dip

## Ingredients

3 squares BAKER'S Semi-Sweet  
Chocolate  
1/3 cup milk  
1 (250 g) package PHILADELPHIA  
Brick Cream Cheese, softened  
1 tablespoon sugar  
1 tablespoon orange juice

## Directions

Microwave chocolate and milk in microwaveable bowl on Medium 2 minutes or until chocolate is completely melted and mixture is well blended, stirring after each minute. Cool.

Mix remaining ingredients in medium bowl until well blended. Stir in chocolate mixture.

Serve immediately.

# Mexican Spinach Dip

## Ingredients

8 ounces cream cheese, softened  
8 ounces sour cream  
1 (1 pound) loaf processed cheese  
(i.e. Velveeta®), cubed  
2 cups shredded Mexican cheese  
blend  
2 (10 ounce) cans diced tomatoes  
with green chile peppers  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 (1.25 ounce) package taco  
seasoning mix  
2 tomatoes, chopped  
1/2 cup green onions, chopped

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a 2 quart or 9x13 inch casserole dish, combine the cream cheese, sour cream and processed cheese. Heat in the microwave until ingredients are soft enough to stir together, about 1 minute. Stir in the shredded cheese, diced tomatoes with chilies, spinach and taco seasoning mix. Spread evenly.

Bake uncovered in the preheated oven until hot and bubbly, about 30 minutes. Sprinkle tomatoes and green onions on top before serving. This can also be made ahead of time, refrigerated, and baked just before serving.



# Horseradish Mustard Dip

## Ingredients

3/4 cup plain fat-free yogurt  
3 tablespoons minced chives  
2 tablespoons reduced-fat  
mayonnaise  
1 tablespoon snipped fresh dill  
1 tablespoon prepared  
horseradish  
1 tablespoon Dijon mustard  
1/4 teaspoon salt  
1/8 teaspoon white pepper  
Assorted fresh vegetables

## Directions

In a small bowl, combine the yogurt, chives, mayonnaise, dill, horseradish, mustard, salt and pepper. Cover and refrigerate until serving. Serve with vegetables.

# Jalapeno Chicken Dip

## Ingredients

1 (10 ounce) can chunk white chicken in water, thoroughly drained  
1 pinch seasoned salt  
2 (8 ounce) packages cream cheese, softened  
1 (10.75 ounce) can condensed cream of chicken soup  
3 tablespoons chopped jalapeno

## Directions

Combine the chicken and seasoned salt in a large skillet over medium-low heat; heat through.

Combine the cream cheese and chicken soup in a microwave-safe bowl; cover and heat for 1 minute in the microwave. Add the chicken mixture and continue to heat at 1 minute intervals until the liquid bubbles. Stir in the jalapenos and serve immediately.

# Hearts of Palm Dip

## Ingredients

1 (14.25 ounce) can hearts of palm, drained and chopped  
1 cup shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
1 cup chopped green onion  
1/4 cup sour cream  
3/4 cup mayonnaise

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a glass pie plate.

In a medium bowl, mix together the hearts of palm, mozzarella cheese, Parmesan cheese, green onion, sour cream and mayonnaise. Spread into the greased pie plate.

Bake uncovered for 20 minutes, or until light brown and bubbly. Serve with crackers or Melba rounds.

# Sassy Chicken Enchilada Dip

## Ingredients

3 cooked, boneless chicken breast halves, shredded  
2 (8 ounce) packages light cream cheese, softened  
4 green onions, chopped  
1 (10 ounce) can diced tomatoes with green chile peppers  
1 teaspoon minced garlic  
1 teaspoon chopped cilantro  
1 tablespoon chili powder  
1 teaspoon cumin  
1 teaspoon dried oregano  
1 teaspoon paprika

## Directions

In a bowl, mix the shredded chicken, light cream cheese, green onions, diced tomatoes with green chile peppers, garlic, and cilantro. Season with chili powder, cumin, oregano, and paprika. Cover, and chill at least 2 hours.

# Chocolate-Dipped Fruit

## Ingredients

1 cup semisweet chocolate chips  
1 teaspoon shortening  
6 ounces dried apricots  
1 pint fresh strawberries

## Directions

In a saucepan over low heat, melt chocolate chips and shortening, stirring constantly until smooth. Spear fruit with toothpicks; dip into chocolate. Place on waxed paper or stick toothpicks into a block of Styrofoam to harden.

# Russian Dipping Sauce

## Ingredients

1 cup mayonnaise  
1/4 cup ketchup  
1 teaspoon onion powder  
1 small green bell pepper,  
chopped  
salt to taste

## Directions

In a medium-size mixing bowl, combine mayonnaise, ketchup, onion powder, green pepper, and salt to taste. Chill before serving.

# Taco Dip I

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (16 ounce) container nonfat sour cream  
1 (1.25 ounce) package taco seasoning mix  
1/4 head iceberg lettuce - rinsed, dried, and shredded  
1 cup shredded Cheddar cheese  
3 chopped tomatoes  
1 green bell pepper, chopped  
1 (2.25 ounce) can black olives, drained

## Directions

In a medium-sized mixing bowl, combine cream cheese, sour cream and taco seasoning. Spread this mixture in a 9-inch (or a little larger) round serving dish. Top the mixture with lettuce, Cheddar cheese, tomatoes, bell pepper and black olives.

# Corn Dip II

## Ingredients

3 (11 ounce) cans Mexican-style corn, drained  
1 cup mayonnaise  
2 cups sour cream  
1 bunch green onions, chopped  
1/2 cup chopped fresh cilantro  
1 pound Cheddar cheese, shredded  
1 teaspoon fresh lime juice  
1 teaspoon ground cumin  
1 pinch cayenne pepper, or to taste  
1 pinch salt

## Directions

In a large serving bowl, stir together the corn, mayonnaise, sour cream, green onions, cilantro, Cheddar cheese and lime juice. Season with cumin, cayenne pepper, and salt. Stir to blend in seasonings, then refrigerate until chilled before serving.



# Christmas Dip

## Ingredients

1 (6 ounce) package dried cranberries  
1 cup chopped pistachio nuts  
1 (8 ounce) package cream cheese, softened  
1/2 cup butter, softened  
2 ounces crumbled blue cheese  
4 ounces Brie cheese, rind removed

## Directions

Reserve 1 tablespoon of dried cranberries and pistachios for garnish. Combine remaining dried cranberries and pistachio nuts in a small bowl. Line a small round mixing bowl with plastic wrap.

Beat together cream cheese, butter, blue cheese, and Brie in a bowl until smooth. Spread 1/3 of cheese mixture evenly in the bottom of the plastic wrap-lined bowl. Layer 1/3 of the cranberry-nut mixture over the cheese. Layer cheese mixture with berry-nut mixture twice more, ending with a layer of cranberry-pistachio mixture.

Cover the bowl with more wrap, pressing the wrap down onto the spread to compress it. Refrigerate several hours or overnight. To serve, take plastic wrap off the top of the bowl and turn the layered dip out onto a serving dish. Remove remaining plastic wrap, and sprinkle reserved cranberries and pistachios around the spread to garnish.

# Yummy Honey Mustard Dipping Sauce

## Ingredients

1/2 cup mayonnaise  
2 tablespoons prepared yellow mustard  
1 tablespoon Dijon mustard  
2 tablespoons honey  
1/2 tablespoon lemon juice

## Directions

Mix the mayonnaise, yellow mustard, Dijon mustard, honey, and lemon juice together in a bowl. Cover and chill in refrigerator overnight.

# Butter-Dipped Biscuit Squares

## Ingredients

2 cups self-rising flour\*  
2 tablespoons sugar  
1 cup milk  
1/2 cup butter (no substitutes),  
melted  
all-purpose flour

## Directions

In a bowl, combine the self-rising flour, sugar and milk; mix well. Turn onto a floured surface; sprinkle with all-purpose flour. Pat dough to 1/2-in. thickness. With a sharp knife dipped in flour, cut into 3-in. x 2-in. pieces. Pour butter into an ungreased 13-in. x 9-in. x 2-in. baking pan. Dip one side of each piece into melted butter. Carefully turn to coat. Bake, uncovered, at 450 degrees F for 10 minutes or until golden brown.

# Triple Dipped Fried Chicken

## Ingredients

3 cups all-purpose flour  
1 1/2 tablespoons garlic salt  
1 tablespoon ground black pepper  
1 tablespoon paprika  
1/2 teaspoon poultry seasoning

1 1/3 cups all-purpose flour  
1 teaspoon salt  
1/4 teaspoon ground black pepper

2 egg yolks, beaten  
1 1/2 cups beer or water

1 quart vegetable oil for frying  
1 (3 pound) whole chicken, cut into pieces

## Directions

In one medium bowl, mix together 3 cups of flour, garlic salt, 1 tablespoon black pepper, paprika and poultry seasoning. In a separate bowl, stir together 1 1/3 cups flour, salt, 1/4 teaspoon pepper, egg yolks and beer. You may need to thin with additional beer if the batter is too thick.

Heat the oil in a deep-fryer to 350 degrees F (175 degrees C). Moisten each piece of chicken with a little water, then dip in the dry mix. Shake off excess and dip in the wet mix, then dip in the dry mix once more.

Carefully place the chicken pieces in the hot oil. Fry for 15 to 18 minutes, or until well browned. Smaller pieces will not take as long. Large pieces may take longer. Remove and drain on paper towels before serving.

# Dipped Vanillas

## Ingredients

1/2 cup butter (no substitutes),  
softened  
1/2 cup ground almonds  
1/4 cup sugar  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
2 tablespoons cornstarch  
2 (1 ounce) squares semisweet  
chocolate  
1/2 teaspoon shortening

## Directions

In a mixing bowl, cream butter, almonds, sugar and vanilla; add flour and cornstarch. Roll into 1-in. balls; shape into crescents and place on greased baking sheets.

Bake at 375 degrees for 8-10 minutes or until lightly browned. Cool completely on wire racks.

Melt chocolate and shortening in a microwave or double boiler; stir until smooth. Dip one end of each crescent into chocolate; cool on waxed paper. Refrigerate for about 30 minutes to firm the chocolate.

# Coconut Chicken with Apricot Ginger Dipping

## Ingredients

### Coconut Chicken:

1 1/2 teaspoons seasoned salt  
1/2 teaspoon Chinese five-spice powder  
2 tablespoons Smucker's® Creamy Natural Peanut Butter  
1/4 cup fat free milk  
1 1/4 cups panko bread crumbs  
1/2 cup flaked coconut  
1 (16 ounce) package boneless, skinless chicken breast tenders  
1/4 cup Crisco® Puritan Canola Oil with Omega-3 DHA

### Apricot-Ginger Sauce:

1 (10.25 ounce) jar SMUCKER'S® Low Sugar Apricot Preserves  
1 tablespoon lite soy sauce  
1/2 teaspoon fresh-squeezed lemon juice  
3/4 teaspoon dark Asian sesame oil  
1/2 teaspoon finely grated gingerroot

## Directions

Combine seasoned salt, five spice powder, peanut butter and milk in a shallow bowl. Combine bread crumbs and coconut in another shallow bowl. Coat chicken in peanut butter mixture, dip into breading mixture. Pat to coat well.

Heat oil in a large skillet over medium heat. Cook chicken tenders slowly to achieve even browning, about 3 to 4 minutes per side. Add more oil as needed.

Combine preserves, soy sauce, lemon juice, sesame oil and gingerroot in a microwave-safe bowl. Microwave on HIGH 20 to 30 seconds or until warmed through; stir. Serve warm with chicken as a dipping sauce.

# Ketchup Dip

## Ingredients

1 (16 ounce) container sour cream  
1/2 cup ketchup, or more to taste  
2 teaspoons Worcestershire  
sauce, or to taste  
1/2 white onion, minced

## Directions

Stir the sour cream, ketchup, Worcestershire sauce, and white onion together in a bowl until smooth. Refrigerate 2 hours before serving.

# Creamy Dill Dip

## Ingredients

1 cup mayonnaise  
1 cup sour cream  
1 tablespoon dried dill weed  
1 tablespoon dried minced onion,  
rehydrated  
1 teaspoon Beau Monde seasoning

## Directions

In small mixing bowl, combine mayonnaise, sour cream, dill weed, onion, and Beau Monde seasoning. Blend well. Cover and refrigerate overnight before serving.



# French Onion Dip From Scratch

## Ingredients

2 tablespoons olive oil  
1 1/2 cups chopped onion  
1/4 teaspoon kosher salt  
1 cup sour cream  
1 cup mayonnaise  
1/2 teaspoon garlic powder  
1/4 teaspoon ground white pepper  
1/2 teaspoon kosher salt

## Directions

Heat the oil in a large skillet over medium heat; add the onions and 1/4 teaspoon of kosher salt. Cook and stir until the onions are caramelized to a nice golden brown, about 20 minutes. Remove the onions from the heat and cool.

Mix together the sour cream, mayonnaise, garlic powder, white pepper, and remaining kosher salt. Stir in the onions when they are cool. Cover and refrigerate the dip for at least 2 hours before serving.

# Super Easy Cheese Dip

## Ingredients

1 cup processed cheese sauce  
(such as Cheez Whiz®)  
1 cup creamy salad dressing  
(such as Miracle Whip®)  
1 cup sour cream  
2 tablespoons dry onion soup mix

## Directions

Whisk cheese sauce, salad dressing, sour cream, and dry onion soup mix in a large bowl. Transfer dip to serving dish. Refrigerate until cold, about 20 minutes.

# Smoked Tuna Dip

## Ingredients

3/4 cup Italian-style salad dressing  
1 cup sour cream  
1/2 teaspoon seasoning salt  
1 tablespoon minced onion  
1 teaspoon liquid smoke flavoring  
1 (6 ounce) can tuna, drained and flaked

## Directions

In a medium bowl, mix the Italian-style salad dressing, sour cream, seasoning salt, onion, liquid smoke and tuna. Chill in the refrigerator approximately 1 hour before serving.

# Spaghetti Squash Dip

## Ingredients

1 spaghetti squash, halved and seeded  
1/4 cup butter  
1/2 cup mayonnaise  
1 cup grated Parmesan cheese  
2 cups grated Monterey Jack cheese  
3 tablespoons grated Parmesan cheese for topping

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Place the spaghetti squash cut side down on a lightly greased baking sheet. Place in preheated oven, and bake until soft when a fork is inserted., 30 to 40 minutes.

Scoop out the cooked squash, and place in a mixing bowl. Add butter to the squash and stir until butter melts. Stir the mayonnaise, 1 cup Parmesan cheese, and Monterey Jack cheese into the squash mixture until well blended. Pour into the prepared baking dish. Sprinkle with 3 tablespoons Parmesan cheese.

Bake in preheated oven until cheese melts, about 20 minutes.

# Mama Yev's Bread dip

## Ingredients

1/3 cup mayonnaise  
1 (8 ounce) package cream  
cheese, room temperature  
2 cups shredded Swiss cheese  
1/4 teaspoon onion powder  
1/4 teaspoon garlic powder  
1/4 cup chopped slivered  
almonds  
1 (1 pound) loaf round  
pumpernickel rye bread

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium casserole dish, or oven-safe bowl, stir together the mayonnaise, cream cheese, Swiss cheese, onion powder, garlic powder and almonds.

Bake for 10 minutes in the preheated oven, or until well melted but not browned. While the spread is in the oven, cut a large circle in the top of the pumpernickel loaf, and remove the insides, leaving a 1 inch cushion of bread lining the edges. Cut the pieces of bread from the inside into cubes to use for dipping.

When the dip is melted, pour into the bread bowl, and serve. If not serving immediately, you may heat it again in the microwave for a minute or two.

# Frank'sB® Red HotB® Buffalo Chicken Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup blue cheese salad dressing  
1/2 cup Frank'sB® RedHotB® Original Cayenne Pepper Sauce or Frank'sB® RedHotB® Buffalo Wing Sauce  
1/2 cup crumbled blue cheese or shredded mozzarella cheese  
2 (9.75 ounce) cans SwansonB® Premium Chunk Chicken Breast in Water, drained  
Assorted fresh vegetables or crackers

## Directions

Heat the oven to 350 degrees F.

Stir the cream cheese in a 9-inch deep dish pie plate with a fork or whisk until it's smooth. Stir in the dressing, pepper sauce and blue cheese. Stir in the chicken.

Bake for 20 minutes or until the chicken mixture is hot and bubbly. Stir before serving. Serve with the vegetables and crackers for dipping.

# Three Bean Dip

## Ingredients

- 1 (15 ounce) can refried beans
- 1 (1 ounce) packet taco seasoning mix
- 1 (8 ounce) package cream cheese, softened
- 2 small tomatoes, chopped
- 3 bunches green onions, chopped
- 1 cubanella pepper, seeded and chopped
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15.5 ounce) can navy beans, rinsed and drained

## Directions

Spread the refried beans in a layer in the bottom of a 9 inch square baking dish. In a small bowl, stir together the taco seasoning mix and cream cheese. Spread the mixture over the refried beans. In a separate bowl, toss together the tomatoes, green onions, cubanella pepper, black beans and navy beans. Spread over the layer of cream cheese. Cover and refrigerate for at least 4 hours before serving to blend the flavors.

# Blooming Onion and Dipping Sauce

## Ingredients

### Dipping Sauce:

1/2 cup mayonnaise  
1 tablespoon ketchup  
2 tablespoons cream-style horseradish sauce  
1/3 teaspoon paprika  
1/4 teaspoon salt  
1/8 teaspoon dried oregano  
1 pinch ground black pepper  
1/3 teaspoon cayenne pepper

### Blooming Onion:

1 egg  
1 cup milk  
1 cup all-purpose flour  
1 1/2 teaspoons salt  
1 1/2 teaspoons cayenne pepper  
1 teaspoon paprika  
1/2 teaspoon ground black pepper  
1/3 teaspoon dried oregano  
1/8 teaspoon dried thyme  
1/8 teaspoon ground cumin  
1 large sweet onion  
3/4 cup vegetable oil for frying

## Directions

To make sauce: In a medium bowl, combine mayonnaise, ketchup, horseradish, 1/3 teaspoon paprika, 1/4 teaspoon salt, 1/8 teaspoon oregano, a dash ground black pepper and cayenne pepper; mix well. Keep sauce covered in refrigerator until needed.

To make the batter: In a medium bowl, beat egg and add milk. In a separate bowl, combine flour, salt, cayenne pepper, paprika, ground black pepper, oregano, thyme and cumin; mix.

To slice onion: slice 1 inch off of the top and bottom of the onion and remove the papery skin. Use a thin knife to cut a 1 inch diameter core out of the middle of the onion. Now use a very sharp, large knife to slice the onion several times down the center to create 'petals': First slice through the center of the onion to about three-fourths of the way down. Turn the onion 90 degrees and slice it again in an X across the first slice. Keep slicing the sections in half, very carefully until the onion has been cut 16 times. Do not cut down to the bottom of the onion. (The last 8 slices will be difficult, be careful).

Spread the 'petals' of the onion apart. To help keep them separate you could plunge the onion into boiling water for 1 minute and then into cold water.

Dip the onion into the milk mixture and then coat it liberally with the flour mixture. Again separate the petals and sprinkle the dry coating between them. Once you're sure the onion is well-coated, dip it back into the wet mixture and into the dry coating again. This double-dipping ensures you have a well-coated onion because some of the coating will wash off when you fry the onion.

Heat oil in a deep fryer or deep pot to 350 degrees F (175 degrees C). Make sure you use enough oil to completely cover the onion when it fries.

Fry the onion right side up in the oil for 10 minutes or until it turns brown. When the onion has browned, remove it from the oil and let it drain on a rack or paper towels. Open the onion wider from the center so that you can put a small dish of the dipping sauce in the center.



# Fruit Dip VI

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
1 cup brown sugar  
2 teaspoons vanilla extract

## Directions

In a medium bowl, blend the cream cheese, brown sugar and vanilla extract. Chill in the refrigerator 1 hour before serving.

# Chili Cheese Dip III

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (15 ounce) can chili without beans  
16 ounces shredded Cheddar cheese  
1 (13.5 ounce) package nacho-flavor tortilla chips

## Directions

Spread cream cheese on the bottom of a microwave-safe dish. Spread a layer of chili over the cream cheese. Finish with a layer of shredded cheddar cheese. Microwave for 5 minutes or until the cheese melts. Serve with spicy nacho tortilla chips.

# Warm Pepper Dip

## Ingredients

1 small red onion, chopped  
4 large red bell pepper, coarsely chopped  
2 tomatoes, cut into wedges  
1 jalapeno pepper, seeds and ribs removed, chopped  
4 cloves garlic, peeled  
1 teaspoon kosher salt  
1/2 teaspoon ground black pepper  
3 tablespoons olive oil  
1/4 cup whipping cream  
1 cup shredded mozzarella cheese

## Directions

Preheat an oven to 450 degrees F (230 degrees C).

Place the onion, bell pepper, tomatoes, jalapeno pepper, and garlic into a 2-quart baking dish. Season with the salt and pepper; drizzle with olive oil. Stir until the vegetables are completely coated with olive oil.

Roast in the preheated oven until the the vegetables are tender and brown, about 1 hour, stirring every 15 minutes.

Pour the vegetables and whipping cream into a blender, filling the pitcher no more than halfway full. Hold the lid of the blender with a folded kitchen towel and carefully start the blender, using a few quick pulses to get the vegetables moving before leaving it on to puree. Puree in batches until smooth and pour into a saucepan.

Cook and stir the pureed dip over medium heat until it reaches a simmer. Stir in the shredded mozzarella cheese until melted. Serve hot.

# Hot Artichoke and Spinach Dip II

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/4 cup mayonnaise  
1/4 cup grated Parmesan cheese  
1/4 cup grated Romano cheese  
1 clove garlic, peeled and minced  
1/2 teaspoon dried basil  
1/4 teaspoon garlic salt  
salt and pepper to taste  
1 (14 ounce) can artichoke hearts, drained and chopped  
1/2 cup frozen chopped spinach, thawed and drained  
1/4 cup shredded mozzarella cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish.

In a medium bowl, mix together cream cheese, mayonnaise, Parmesan cheese, Romano cheese, garlic, basil, garlic salt, salt and pepper. Gently stir in artichoke hearts and spinach.

Transfer the mixture to the prepared baking dish. Top with mozzarella cheese. Bake in the preheated oven 25 minutes, until bubbly and lightly browned.

# Edamame Dip (Edamole)

## Ingredients

2 cloves garlic  
1 chipotle pepper in adobo sauce  
2 tablespoons olive oil  
1 teaspoon hot pepper sauce, or to taste  
1/2 teaspoon cumin  
1 cup frozen shelled edamame (green soybeans), thawed  
1 tablespoon water, or as needed (optional)  
salt and pepper to taste

## Directions

Place the garlic cloves, chipotle pepper, olive oil, hot sauce, and cumin into a blender. Puree until smooth, then add the edamame, and continue to puree until smooth. Add water as needed to achieve your desired consistency. Season to taste with salt and pepper before serving.

# Super Smoked Fish Dip

## Ingredients

1/2 cup mayonnaise  
1/2 cup sour cream  
3 tablespoons chopped fresh dill  
weed  
1/2 pound smoked marlin

## Directions

In a medium-sized mixing bowl, combine mayonnaise, sour cream, and dill. Mix well. Chunk or flake the smoked fish into the mixture, and gently fold until the dip is well combined.

# Saint Patty's Dill Dip

## Ingredients

1/2 cup mayonnaise  
1/2 cup sour cream  
1 teaspoon dried dill weed  
1 teaspoon seasoning salt  
1/4 teaspoon onion salt  
1/2 teaspoon Worcestershire sauce  
1 tablespoon dried minced onion  
1 tablespoon dried parsley  
1/2 teaspoon monosodium glutamate (MSG)  
1/4 teaspoon hot pepper sauce  
1 large green bell pepper

## Directions

In a medium-size mixing bowl, combine mayonnaise, sour cream, dill weed, seasoning salt, onion salt, Worcestershire sauce, onion flakes, parsley flakes, monosodium glutamate, and hot pepper sauce. Cover and chill for at least 2 hours.

To serve slice off top of green pepper and gently clean out insides, spoon dip into pepper and sprinkle with dill weed.

# Super Easy Fruit Dip

## Ingredients

1 (8 ounce) container frozen  
whipped topping, thawed  
1 (8 ounce) container yogurt

## Directions

In a medium bowl, blend the whipped topping and yogurt. Chill in the refrigerator 30 minutes before serving.



# Fluff Dip for Fruit

## Ingredients

2 (3 ounce) packages instant  
vanilla pudding mix  
1 cup milk  
1/2 cup amaretto liqueur  
1 (16 ounce) container frozen  
whipped topping, thawed

## Directions

In a medium bowl, mix together the vanilla pudding mix, milk and amaretto liqueur. Beat in the thawed frozen whipped topping. Chill 1 hour in the refrigerator before serving.

# Taste of Home's Double Chili Cheese Dip

## Ingredients

1 (8 ounce) package light cream cheese, softened  
1 (15 ounce) can turkey chili without beans  
4 green onions, thinly sliced  
3 tablespoons chopped green chilies  
1/4 cup sliced ripe olives (optional)  
1 cup shredded reduced-fat Cheddar cheese  
Baked tortilla chips

## Directions

Spread cream cheese into a 9-in. pie plate or quiche dish that has been coated with nonstick cooking spray. Top with chili, onions, chilies and olives if desired. Sprinkle with cheese.

Bake, uncovered, at 350 degrees for 15-20 minutes or until the cheese is melted. Serve with tortilla chips.

# Pumpkin Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 cups confectioners' sugar  
1 (15 ounce) can solid pack pumpkin  
1 tablespoon ground cinnamon  
1 tablespoon pumpkin pie spice  
1 teaspoon frozen orange juice concentrate

## Directions

In a medium bowl, blend cream cheese and confectioners' sugar until smooth. Gradually mix in the pumpkin. Stir in the cinnamon, pumpkin pie spice, and orange juice until smooth and well blended. Chill until serving.

# Garlic Cucumber Dip

## Ingredients

4 ounces cream cheese, softened  
4 ounces sour cream  
1/2 large cucumber, peeled and  
diced  
1 clove garlic, minced  
1/4 small onion, diced  
salt and pepper to taste

## Directions

In a medium bowl, stir together the cream cheese and sour cream. Mix in the cucumber, garlic, onion, salt and pepper. Refrigerate until ready to serve.

# Wicked Good Dip

## Ingredients

3 (8 ounce) packages cream cheese, softened  
2 (4.5 ounce) cans deviled ham spread  
1 pound Colby cheese, shredded  
1/4 cup chopped green olives  
2 tablespoons prepared yellow mustard  
1/2 tablespoon chopped black olives  
1/2 teaspoon mustard powder  
1/2 teaspoon celery salt  
1/2 teaspoon cayenne pepper  
1/2 teaspoon garlic salt

## Directions

In a medium bowl, stir together the cream cheese, deviled ham spread, shredded cheese, green olives, mustard, and black olives. Season with mustard powder, celery salt, cayenne pepper and garlic salt. Mix well, then cover and refrigerate at least 15 minutes before serving.

# Dill Cucumber Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 cucumbers - peeled, seeded and chopped  
1 cup mayonnaise  
1 tablespoon fresh lemon juice  
1/2 teaspoon dried dill weed  
1/2 teaspoon hot pepper sauce

## Directions

Place cream cheese in a medium bowl. Beat until smooth. Stir in cucumbers, mayonnaise, fresh lemon juice, dill weed and hot pepper sauce.

# Cottage Cheese Clam Dip

## Ingredients

2 1/2 cups nonfat cottage cheese  
1 (8 ounce) can minced clams,  
drained with juice reserved  
3 tablespoons fat free sour cream  
1/2 teaspoon grated onion  
1/4 teaspoon salt  
2 teaspoons lemon juice  
1 tablespoon clam juice  
1/4 teaspoon ground black  
pepper

## Directions

In a mixing bowl, mash the cottage cheese with a fork until it is smooth and creamy.

Combine the clams, sour cream, onion, salt, lemon juice, clam juice and pepper with the cottage cheese. Refrigerate the mixture and allow it to chill for 30 minutes, or until it thickens.

# Southwestern Cheese Dip

## Ingredients

1 pound plain or Mexican-flavored process American cheese, cubed  
1 (8 ounce) jar process cheese spread  
1 pound sliced bacon, cooked and crumbled  
1 bunch green onions with tops, sliced  
1 (4 ounce) can chopped green chilies  
Raw vegetables or tortilla chips

## Directions

Place cheeses in a 1-1/2-qt. microwave-safe bowl. Top with bacon, onions and chilies. Microwave at 50 percent power for 6-8 minutes or until cheese is melted, stirring every 2 minutes. Serve with vegetables or chips.



# Shrimp and Blue Cheese Dip

## Ingredients

1/4 cup mayonnaise  
1 (4 ounce) can diced green chile peppers, drained  
1 (2.25 ounce) can sliced black olives, drained  
1/4 cup sliced green onion  
1 tablespoon olive oil  
1/4 pound peeled and deveined small shrimp  
2 ounces crumbled blue cheese

## Directions

In a bowl, mix mayonnaise, green chile peppers, black olives, and green onion.

Heat the olive oil in a skillet over medium heat. Place shrimp in skillet and cook 2 to 5 minutes, until opaque. Stir in the mayonnaise mixture and continue cooking 2 to 5 minutes, until mixture has heated through. Remove skillet from heat. Gently fold in blue cheese. Transfer dip to a serving bowl.

# Delicious Artichoke Dip

## Ingredients

1/2 cup mayonnaise  
1/2 cup sour cream  
1 cup grated Parmesan cheese  
1 (14 ounce) can artichoke hearts,  
drained  
1/2 cup minced red onion  
1 tablespoon lemon juice  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium-sized mixing bowl, stir together mayonnaise, sour cream, Parmesan cheese and onion. When these ingredients are combined, mix in artichoke hearts, lemon juice, salt and pepper. Transfer mixture to a shallow baking dish.

Bake at 400 degrees F (200 degrees C) for 20 minutes, or until light brown on top.

# Lemon Fruit Dip

## Ingredients

2 cups reduced-fat sour cream  
1 (1 ounce) package sugar-free  
instant vanilla pudding mix  
1/4 cup fat-free milk  
4 teaspoons lemon juice  
1 teaspoon grated lemon peel  
Assorted fresh fruit

## Directions

In a bowl, whisk the sour cream, pudding mix, milk, lemon juice and peel until blended. Serve with fruit.

# Kevin's Sausage Dip

## Ingredients

1 pound fresh, ground pork  
sausage  
1/2 pound fresh, ground spicy  
pork sausage  
1 (8 ounce) package cream  
cheese  
1 (14.5 ounce) can diced tomatoes  
with green chile peppers

## Directions

In a large skillet, brown sausage. Drain excess fat.

Cut cream cheese blocks into small cubes. Place the cream cheese, tomatoes and sausage into a slow cooker. Heat over a medium heat. Stir continually. Serve as soon as cream cheese melts completely.

# Seven Layer Dip III

## Ingredients

3 cups shredded lettuce  
1 (15 ounce) can black beans,  
rinsed and drained  
2 chopped fresh red chile peppers  
1/4 cup sliced green onions  
1 (8 ounce) container sour cream  
2 fresh jalapeno peppers, finely  
diced  
1 teaspoon grated lime zest  
1 cup chunky salsa  
1/2 avocado - peeled, pitted and  
diced  
2/3 cup shredded Monterey Jack  
cheese  
1/3 cup chopped black olives,  
drained  
1 tablespoon chopped fresh  
cilantro

## Directions

Layer shredded lettuce on a 12 inch serving platter.

In a medium bowl, stir together black beans, red chile peppers and green onions. Spoon the mixture on top of the lettuce. Gently spread sour cream over beans. Sprinkle with jalapeno peppers and lime zest.

Drain excess liquid from salsa. Place salsa in a medium bowl. Stir in avocado. Spoon the mixture over sour cream layer. Sprinkle with Monterey Jack cheese. Top with black olives and cilantro. Serve immediately, or chill in the refrigerator.

# Warm Mexican Corn Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 cup butter, softened  
2 (15.25 ounce) cans white corn, drained  
2 (14 ounce) cans diced tomatoes with green chile peppers

## Directions

Combine the cream cheese, butter, corn, and tomatoes with green chile peppers in a slow cooker. Set the slow cooker to Low. Cook until the cream cheese and butter melt completely, about 1 hour.

# Pizza Dip with Wonder Bread Sticks

## Ingredients

1 (15 ounce) can pizza sauce  
1/4 teaspoon dried oregano leaves  
1/2 teaspoon dried basil leaves  
6 slices Wonder® Classic White Bread, crusts removed  
1/4 teaspoon garlic powder  
1/4 cup margarine or butter, melted  
1/4 cup shredded Parmesan cheese

## Directions

Preheat oven to 375 degrees F.

Combine pizza sauce, oregano, and basil in a small saucepan. Heat over low heat, stirring frequently until heated through.

Cut each slice of Wonder Bread into thirds. Stir garlic powder into melted butter. Brush both sides of bread with butter and place on baking sheet. Bake for 6 to 7 minutes and turn. Bake an additional 4 minutes. Sprinkle bread sticks evenly with Parmesan cheese. Bake 3 to 4 more minutes or until cheese is melted and bread strips are golden.

# Lobster Dipping Sauce

## Ingredients

1 cup butter  
1 tablespoon minced garlic  
2 tablespoons fresh lemon juice  
1 teaspoon ground black pepper  
2 teaspoons dried cilantro

## Directions

Melt 1 tablespoon of butter in a saucepan over medium heat. Add the garlic; cook and stir until starting to brown, about 3 minutes. Add the remaining butter and reduce heat to low. Stir to melt the butter, then mix in the lemon juice, pepper and cilantro. Let it steep over low heat for about 10 minutes. Strain before serving if desired.



# Secret Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
1 clove garlic, finely chopped  
1/4 cup chopped fresh cilantro  
1 (6.5 ounce) can small shrimp, liquid reserved  
salt and pepper to taste

## Directions

In a food processor, place cream cheese, sour cream, garlic, cilantro and shrimp. Mix until smooth. Sprinkle with salt and pepper. Transfer to a medium serving dish. Chill covered in the refrigerator at least 2 hours before serving.

# Queso-Style Bean Dip

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1 cup Pace® Thick & Chunky  
Salsa  
2 tablespoons chopped fresh  
cilantro leaves or parsley  
3 medium green onions, thinly  
sliced  
1 (15 ounce) can black beans,  
rinsed and drained  
Assorted Pepperidge Farm  
crackers

## Directions

Mix the soup, salsa, cilantro, green onions and beans in a 1 1/2-quart casserole. Bake at 350 degrees F for 20 minutes or until hot.

Serve with the crackers for dipping.

# Crawfish Dip

## Ingredients

1 cup butter  
2 bunches green onions, chopped  
1/4 cup chopped fresh parsley  
2 pounds peeled crawfish tails  
2 tablespoons all-purpose flour  
2 egg yolks, beaten  
1 (12 fluid ounce) can evaporated milk  
1 (1 pound) loaf processed cheese food, cubed  
salt and black pepper to taste  
hot pepper sauce to taste

## Directions

Heat butter in a large pot over medium heat. Stir in green onions, and cook briefly. Add parsley and crawfish, and simmer about 7 minutes, stirring frequently. Stir in flour to coat crawfish.

In a small bowl, mix together egg yolks and evaporated milk. Stir into crawfish, and reduce heat to medium-low. Gradually add cheese cubes, stirring continuously until the cheese has melted. Season with salt, pepper, and hot pepper sauce. Remove from heat, and bring to room temperature before serving.

# Bloomin' Onion Dipping Sauce

## Ingredients

1/2 cup sour cream  
2 tablespoons ketchup  
1/2 teaspoon seasoned salt  
1/8 teaspoon crushed red pepper flakes  
1 1/2 teaspoons finely grated raw horseradish  
1/4 teaspoon paprika

## Directions

In a medium mixing bowl, combine sour cream, ketchup, seasoning salt, red pepper flakes, horseradish, and paprika. Serve immediately or refrigerate before serving.

# Baked Onion Dip II

## Ingredients

1 (8 ounce) package shredded Cheddar cheese  
2 cups mayonnaise  
2 cups chopped sweet onion  
2 tablespoons grated Parmesan cheese

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 1 quart baking dish.

In a medium bowl, mix Cheddar cheese, mayonnaise and sweet onion. Transfer to the baking dish and sprinkle with Parmesan cheese.

Bake in the preheated oven 40 to 45 minutes, or until onions are tender and the mixture is bubbly and lightly browned.

# Hot Pizza Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 teaspoon dried oregano  
1/2 teaspoon dried parsley  
1/4 teaspoon dried basil  
1 cup shredded mozzarella cheese  
1 cup grated Parmesan cheese  
1 cup pizza sauce  
2 tablespoons chopped green bell pepper  
2 ounces pepperoni sausage, chopped  
2 tablespoons sliced black olives

## Directions

In a small bowl, mix together the cream cheese, oregano, parsley, and basil.

Spread mixture in the bottom of a 9 inch pie plate, or a shallow microwave-safe dish. Sprinkle 1/2 cup of the mozzarella cheese and 1/2 cup of the Parmesan cheese on top of the cream cheese mixture. Spread the pizza sauce over all. Sprinkle with remaining cheese, then top with green pepper, pepperoni and olive slices. Cover, and microwave for 5 minutes. Serve hot.

# Chili Con Queso Dip II

## Ingredients

1 (2 pound) loaf processed cheese food  
2 (15 ounce) cans chili without beans  
1 pinch chili powder

## Directions

In a medium saucepan over medium low heat, melt the processed cheese food. Stir in chili without beans and chili powder. Serve warm when thoroughly blended.

# Jif® Peanut Butter Fruit Dip

## Ingredients

2 cups skim milk  
1/2 cup light sour cream  
1 (3.4 ounce) package vanilla  
instant pudding and pie filling mix  
1 cup JIF® Creamy Reduced Fat  
Peanut Spread  
1/3 cup sugar  
Apple and banana slices (or any  
fruit of your choice)

## Directions

Combine milk, sour cream, and pudding mix in medium bowl. Whisk until smooth.

Stir peanut butter until evenly mixed throughout; measure after stirring.

Combine peanut butter and sugar into pudding mixture; mix until well blended.

Serve with sliced apples or banana chunks. Store in refrigerator. If dip becomes too thick, stir in additional milk.



# Smoky Chipotle Orange Dip

## Ingredients

1/2 cup low-fat or fat-free sour cream  
1/2 cup low-fat or fat-free mayonnaise  
1/2 cup SMUCKER'S® Sweet Orange Low Sugar Marmalade  
1 tablespoon orange juice concentrate  
3/4 teaspoon cumin  
1 tablespoon adobo sauce (from a can of chipotles in adobo sauce), or to taste

## Directions

Combine all ingredients in small bowl.

Cover and refrigerate several hours to blend flavors.

Serve with assorted fresh vegetables, corn chips, or tortilla chips.

# Sour Cream, Cucumber and Dill Dip

## Ingredients

1 (16 ounce) container sour cream  
1 cucumber, peeled, grated and  
squeezed as dry as possible  
1 cup fresh dill, chopped  
1/4 cup lemon juice, or to taste  
1 teaspoon salt, or to taste

## Directions

Mix the sour cream, cucumber, and dill together in a bowl until thoroughly blended. Stir in the lemon juice and salt. Adjust seasonings to taste. Cover and refrigerate 1 to 2 hours.

# Potato Wedges with Dip

## Ingredients

1 large baking potato  
olive oil-flavored cooking spray  
1/4 teaspoon salt  
1 dash garlic salt  
dash cayenne pepper  
**BACON HORSERADISH DIP:**  
1/3 cup sour cream  
1/2 teaspoon prepared  
horseradish  
1 bacon strip, cooked and  
crumbled

## Directions

Pierce potato and place on a microwave-safe plate. Microwave on high for 3 minutes or until still firm but almost tender. Cut into eight wedges; place on a baking sheet coated with nonstick cooking spray. Spritz wedges with olive oil-flavored spray; sprinkle with salt, garlic salt and cayenne. Bake at 425 degrees F for 20-25 minutes or until golden brown.

In a small bowl, combine the dip ingredients. Serve with potato wedges.

# Summer Corn Dip

## Ingredients

1 (15.25 ounce) can whole kernel corn, drained  
1 red onion, minced  
1 small roma (plum) tomato, seeded and chopped  
1 small cucumber, chopped  
1/2 cup fresh mint leaves, chopped  
1/2 cup fresh basil leaves, chopped  
2 Thai chile peppers, seeded and chopped  
1 tablespoon lime juice  
1/4 cup mayonnaise

## Directions

Stir the corn, onion, tomato, cucumber, mint, basil, Thai chile peppers, lime juice, and mayonnaise together in a bowl. Refrigerate overnight or 8 hours before serving.

# Fruity Dip

## Ingredients

1 (3 ounce) package orange  
flavored gelatin  
2 cups sour cream  
2 tablespoons amaretto liqueur  
1 tablespoon chopped semisweet  
chocolate  
1 (8 ounce) container frozen  
whipped topping, thawed

## Directions

In a medium bowl, combine gelatin, sour cream, amaretto, chocolate and whipped topping and stir until well blended. Chill until serving.

# Grilled Potato Wedges with Malt Vinegar-Tarragon

## Ingredients

2/3 cup malt vinegar, PLUS  
1 teaspoon malt vinegar  
1 1/2 cups Hellmann's® or Best Foods® Real Mayonnaise  
1 tablespoon chopped tarragon  
5 Russet or all-purpose potatoes, scrubbed  
1/4 cup canola oil  
2 tablespoons finely chopped flat-leaf parsley

## Directions

Bring 2/3 cup vinegar to a boil over high heat in small saucepan and continue boiling until reduced by half. Remove saucepan from heat and let cool 5 minutes.

Combine Hellmann's® or Best Foods® Real Mayonnaise, cooled vinegar, remaining 1 teaspoon vinegar and tarragon in medium bowl. Season, if desired, with salt and pepper. Cover and refrigerate at least 30 minutes.

Cover potatoes with water in 4-quart saucepot; bring to a boil over medium-high heat. Reduce heat and simmer 15 minutes or until potatoes are tender, but still firm. Drain and cool slightly. Cut each potato lengthwise into 8 slices.

Brush potatoes with oil and season, if desired, with salt and pepper. Grill, turning once, 4 minutes or until golden and cooked through. Arrange potatoes on serving platter, then sprinkle with parsley. Serve with dip.

# Feta Artichoke Dip

## Ingredients

1 (13.75 ounce) can artichoke hearts, drained, coarsely chopped  
1 (8 ounce) package crumbled feta  
1 cup mayonnaise  
1/2 cup shredded Parmesan cheese  
2 ounces pimientos, drained and diced  
3 cloves garlic, diced  
1 tomato, chopped  
3 green onions, sliced

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x9 inch baking dish.

Combine the artichoke hearts, feta, mayonnaise, Parmesan cheese, pimientos, and garlic in a bowl; blend thoroughly. Spoon into prepared baking dish.

Bake in preheated oven until top is lightly brown, 20 to 25 minutes. Remove and garnish with tomatoes and green onions.

# Figs Dipped in Creme De Cacao

## Ingredients

1 cup sour cream  
2 tablespoons creme de cacao  
12 fresh figs, rinsed and patted dry  
1/2 teaspoon unsweetened cocoa powder, for dusting

## Directions

Line a baking sheet with plastic wrap. Whisk together sour cream and creme de cacao in a small bowl until smooth. Dip the figs into the sour cream mixture, set them on the baking sheet, and dust with cocoa powder. Refrigerate overnight before serving.



# Shredded French Dip

## Ingredients

1 (3 pound) boneless beef chuck  
roast, trimmed  
1 (10.5 ounce) can condensed  
French onion soup, undiluted  
1 (10.5 ounce) can condensed  
beef consomme, undiluted  
1 (10.5 ounce) can condensed  
beef broth, undiluted  
1 teaspoon beef bouillon granules  
8 French or Italian rolls, split

## Directions

Halve roast and place in a 3-qt. slow cooker. Combine the soup, consomme, broth and bouillon; pour over roast. Cover and cook on low for 6-8 hours or until meat is tender.

Remove meat and shred with two forks. Serve on rolls. Skim fat from cooking juices and serve as a dipping sauce.

# Avocado Dip I

## Ingredients

2 avocados  
1 cup mayonnaise  
1 cup sour cream  
1/2 (1 ounce) package taco seasoning mix  
2 (16 ounce) cans refried beans  
3 cups shredded Cheddar cheese  
1/2 cup shredded lettuce  
1 large chopped fresh tomato  
2 green onions, chopped  
1/2 cup green bell pepper  
1/4 cup sliced black olives

## Directions

Spread refried beans evenly on a medium sized serving platter. If the beans are watery, chill for 20 to 30 minutes.

Peel the avocados and remove the pits. In a food processor, blend the avocados with the mayonnaise, sour cream and taco seasoning until smooth. Pour over the refried beans. Top with cheddar cheese. Add lettuce, tomatoes, green onions, green pepper and black olives if desired. Refrigerate until serving. Serve with your favorite tortilla chips.

# Creamy Summer Crab Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 cup mayonnaise  
1 cup sour cream  
1 tablespoon lemon juice  
1 cup chopped green onions  
1 pound imitation crabmeat, chopped

## Directions

Beat together the cream cheese, mayonnaise, sour cream, and lemon juice in a large bowl until smooth. Stir in the green onions and crabmeat. Chill for 30 minutes before serving.

# Green Onion Dip II

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
1/4 cup milk  
2 bunches green onions, chopped  
salt to taste

## Directions

In a medium bowl, blend cream cheese and milk. Use more milk as needed to obtain desired consistency. Stir in green onions and salt. Refrigerate until serving.

# Finadene Seafood Drizzle or Dipping Sauce

## Ingredients

10 Thai chile peppers or Guam Boonie peppers, seeded and minced

1/2 cup chopped onion

2 cloves garlic, minced

1/2 cup fresh lemon juice

1/4 cup soy sauce

## Directions

Mix Thai chiles, onion, garlic, lemon juice, and soy sauce together in a glass jar with a tight-fitting lid. Store in the refrigerator.

# Holiday Hot Spinach Dip

## Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained  
1/2 cup red bell pepper, diced  
1 tablespoon minced garlic  
1 (6.5 ounce) jar artichoke hearts, drained and mashed  
1/2 cup sour cream  
1/2 cup grated Parmesan cheese  
salt and ground black pepper to taste  
1/4 cup heavy cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together spinach, bell pepper, garlic, artichokes, sour cream, and parmesan cheese. Season with salt and pepper. Mixture will be thick, add cream to thin to dip consistency. Spoon into a 1 quart baking dish.

Bake for 20 minutes, or until bubbly. Serve with crackers.

# Niki's Famous Crawfish Dip

## Ingredients

12 ounces frozen peeled crawfish tails, thawed  
1/4 cup butter  
2 cloves garlic, chopped  
1 tablespoon crab boil seasoning  
1 teaspoon salt  
1 tablespoon Old Bay Seasoning  
1 1/2 (8 ounce) packages cream cheese

## Directions

Place the crawfish tails into a food processor and pulse until roughly chopped. Set aside.

Melt the butter in a large skillet over medium heat. Add the crawfish tails, garlic, crab boil, salt and Old Bay seasoning. Cook and stir until garlic is toasted. Remove from the heat and stir in the cream cheese until it has melted. Serve the dip warm or refrigerate and serve chilled.

# Beth's Tex Mex Dip

## Ingredients

1 cup shredded Cheddar cheese  
1 (16 ounce) container sour cream  
1 (4 ounce) can chopped green  
chile peppers  
1 (1 ounce) package taco  
seasoning mix

## Directions

In a medium bowl, mix the Cheddar cheese, sour cream, green chile peppers and taco seasoning mix. Chill at least 2 hours in the refrigerator before serving.



# Vegetable Dill Dip

## Ingredients

1 cup sour cream  
1 cup mayonnaise  
1 tablespoon dried dill weed  
1 tablespoon minced onion  
1 tablespoon dried parsley  
1 teaspoon Beau Monde Б„Ÿ seasoning

## Directions

Stir the sour cream, mayonnaise, dill, onion, parsley, and Beau Monde Б„Ÿ seasoning in a bowl. Cover and refrigerate 8 hours or overnight.

# Cream Cheese Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
3/4 cup packed brown sugar  
1 teaspoon vanilla extract  
Assorted fresh fruit

## Directions

In a mixing bowl, combine the cream cheese, brown sugar and vanilla; mix well. Serve with fresh fruit for dipping. Refrigerate leftovers.

# Emily's Easy Sausage and Spicy Tomato Dip

## Ingredients

1 (16 ounce) package pork  
sausage  
1 (15 ounce) can diced tomatoes  
with mild green chilies, undrained  
2 (8 ounce) packages cream  
cheese, room temperature

## Directions

Cook the sausage in a skillet over medium heat until evenly browned and no longer pink. Drain. Reduce heat to low, and stir in the tomatoes and cream cheese until evenly blended. Cook just until heated through. Serve warm.

# Creamy Strawberry Fruit Dip

## Ingredients

1 (8 ounce) container blended strawberry yogurt  
1 (8 ounce) tub frozen whipped topping (such as Cool Whip®), thawed  
5 teaspoons strawberry flavored gelatin mix  
3 tablespoons white sugar  
2 tablespoons strawberry flavored cream cheese (optional)  
2 fresh strawberries

## Directions

Mix the yogurt and whipped topping together in a large bowl. Stir in the strawberry gelatin and the sugar. Mix until well dissolved. If a richer taste is desired, whisk in the strawberry flavored cream cheese until smooth. Garnish with fresh strawberries.

# Vegetable Dip

## Ingredients

- 1 cup mayonnaise
- 1 teaspoon curry powder
- 1 teaspoon crushed garlic
- 3 teaspoons tarragon vinegar
- 1 teaspoon grated onion
- 1 teaspoon prepared horseradish

## Directions

In a small bowl, combine mayonnaise, curry powder, garlic, vinegar, onion and horseradish. Mix together, cover and chill overnight.

# Fast and Easy Chip Dip

## Ingredients

1 (16 ounce) container sour cream  
1 (16 ounce) jar mayonnaise  
1 (1 ounce) package ranch  
dressing mix

## Directions

Combine the sour cream, mayonnaise, and ranch dressing mix in a large bowl. Cover and refrigerate until ready to serve.

# PHILADELPHIA Mediterranean Dip

## Ingredients

1 (250 g) tub PHILADELPHIA  
Herb & Garlic Light Cream Cheese  
Spread  
2 tablespoons fat-free sour cream  
1/2 cup oil-packed sun-dried  
tomatoes, drained, finely chopped  
1/2 cup chopped black olives  
1/4 cup finely chopped red onions

## Directions

Mix cream cheese spread and sour cream in medium bowl until well blended.

Add remaining ingredients; mix well.

Serve with assorted Christie Crackers or cut-up fresh vegetables.

# Tater-Dipped Eggplant

## Ingredients

1/4 cup butter  
1 medium eggplant, peeled and cut into 3/4 inch slices  
1 egg  
1 teaspoon salt  
1/8 teaspoon pepper  
1 cup instant mashed potato flakes

## Directions

Preheat the oven to 450 degrees F (220 degrees C). Melt butter in a shallow baking dish in the oven while it is preheating.

In a small bowl, mix together the egg, salt and pepper. Dip slices of eggplant into the egg mixture, then dip into the potato flakes to coat. Place the coated slices of eggplant into the hot buttered dish.

Bake for about 20 minutes, or until tender, turning once after 10 minutes.



# Garlic Crab Artichoke Dip

## Ingredients

1 cup mayonnaise  
8 ounces sour cream  
1 (1 ounce) package garlic and mushroom soup mix  
1 (14 ounce) can artichoke hearts, drained and chopped  
1 cup shredded Swiss cheese  
1 (6 ounce) can crab meat, drained

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 1-1/2 quart casserole dish, combine mayonnaise, sour cream, soup mix, artichoke hearts, cheese and crab meat. Mix well. Bake uncovered for 30 minutes. Serve immediately.

# Cheesy Pizza Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 1/4 cups sour cream  
1 teaspoon dried oregano  
1/2 teaspoon crushed red pepper flakes  
1 cup pizza sauce  
1/2 cup sliced green onions  
1/4 teaspoon minced garlic  
1/2 cup shredded Cheddar cheese  
1 cup shredded mozzarella cheese  
2/3 cup chopped red bell pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix the cream cheese, sour cream, oregano, red pepper flakes, pizza sauce, green onions, garlic, Cheddar cheese, mozzarella cheese and red bell pepper.

Bake in the preheated oven 5 minutes, or until bubbly and lightly brown.

# Crispy Green Beans with Horseradish-Wasabi Dip

## Ingredients

1/2 cup buttermilk ranch dressing  
1/4 cup peeled, seeded, and finely chopped cucumber  
1 tablespoon milk  
1 1/2 teaspoons prepared horseradish  
1 teaspoon wasabi powder (optional)  
1/8 teaspoon salt  
1 pinch cayenne pepper

4 cups vegetable broth  
1/2 pound fresh green beans, trimmed  
1 egg, lightly beaten  
1 cup milk  
1 cup all-purpose flour  
1 cup dry bread crumbs  
3/4 tablespoon salt  
1/2 teaspoon ground black pepper  
1/4 teaspoon garlic powder  
1/2 teaspoon onion powder  
vegetable oil for frying

## Directions

Make the dip by combining the buttermilk ranch dressing, cucumber, milk, horseradish, wasabi, salt, and cayenne pepper into a blender. Blend on low until well mixed. Pour into a small bowl and refrigerate. The dip will thicken as it chills.

Place the broth in a saucepan over medium-high heat. Add the beans, cover, and bring to a boil; reduce heat to medium and simmer until beans are bright green and tender, about 8 minutes. Immediately drain beans into a colander and rinse under cold water. Set aside to cool.

Combine the beaten egg with milk in a shallow bowl. Place the flour in another shallow bowl. In a third shallow bowl, combine the bread crumbs, salt, black pepper, garlic powder, and onion powder. Working with a handful of beans at a time, dip each bean first into flour, then into the egg mixture, and then into the bread crumb mixture. Place beans on a plate until all are coated.

Heat 1 1/2 inches of oil in a deep skillet (or use a deep fat fryer) over medium-high heat to 350 degrees F (175 degrees C). Fry the beans several at a time, without crowding, until golden brown. Drain on paper towels and cool. Serve with horseradish-wasabi dip.

# Corn Dip

## Ingredients

3 (11 ounce) cans Mexican-style corn  
1 (4 ounce) can diced green chiles, drained  
5 green onions, chopped  
1 (8 ounce) container sour cream  
1 jalapeno pepper, chopped  
3/4 cup mayonnaise  
10 ounces shredded Cheddar cheese

## Directions

In a medium-size mixing bowl, combine Mexican-style corn, green chilis, green onions, sour cream, jalapeno pepper, mayonnaise, and cheddar cheese. Mix well. Cover and refrigerate until ready to serve.

# Caramel Apple Dip

## Ingredients

16 individually wrapped caramels,  
unwrapped  
1/4 cup water  
1 (8 ounce) package cream  
cheese  
1/2 cup brown sugar

## Directions

In a medium saucepan over medium-low heat, or in the microwave, melt caramels with water, stirring frequently. Remove from heat. In a medium bowl, cream together cream cheese and sugar. Fold in caramel mixture. Serve immediately.

# Mexi-Cheesy Chip Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
8 ounces process cheese food,  
cubed  
1 cup salsa  
1 (15 ounce) can chili without  
beans

## Directions

Mix cream cheese, processed cheese food, salsa, and chili in a large saucepan over a medium-low heat. Stir until the mixture has melted and become well blended.

# Layered Pizza Dip

## Ingredients

1 cup part-skim ricotta cheese  
1/2 cup chopped pepperoni  
1 cup shredded mozzarella cheese  
1 cup Prego® Traditional Italian Sauce, any variety  
Pepperidge Farm® Garlic Bread, any variety, heated according to package directions or Pepperidge Farm® Crackers, any variety

## Directions

Spread the ricotta cheese in an even layer in a 9 inch pie plate. Top with 1/4 cup of the pepperoni and 1/2 cup mozzarella cheese. Carefully spread the pasta sauce over the cheese. Sprinkle with the remaining pepperoni and mozzarella cheese.

Bake at 375 degrees F for 15 minutes or until hot. Let cool for 5 minutes.

Serve with the garlic bread or crackers for dipping.

# E-Z Volcano Shrimp Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (4.5 ounce) can small shrimp, drained  
1 teaspoon lemon juice  
  
2/3 cup ketchup  
1/2 teaspoon Worcestershire sauce  
2 dashes hot pepper sauce  
2 teaspoons prepared horseradish  
1 teaspoon lemon juice

## Directions

In a mixing bowl, combine the cream cheese and lemon juice. Mix with a fork and gradually combine the shrimp. Refrigerate the mold in a plastic bowl for 2 hours.

In a second mixing bowl, while the mold chills, combine the ketchup, Worcestershire sauce, hot pepper sauce, horseradish and lemon juice. Chill the sauce at least 30 minutes, allowing it to thicken.

Remove the mold from the refrigerator. Invert the bowl and place the mold upside down on a serving platter. If necessary, shape the mold into the form of a mountain. Indent the top of the mold and pour the chilled sauce into the indentation, allowing it to flow over the sides.



# Fresh Fruit Minty Dip

## Ingredients

2 cups Greek yogurt  
1 teaspoon honey  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
1/3 cup confectioners' sugar  
12 fresh mint leaves, chopped

## Directions

Stir the yogurt, honey, vanilla extract, and cinnamon together in a bowl. Add the confectioners' sugar and mix. Fold the mint into the mixture.

# Greek Salad Dip

## Ingredients

8 ounces crumbled feta cheese  
1 (2.25 ounce) can chopped black olives  
1 tomatoes, seeded and chopped  
3 green onions, finely chopped  
1/2 cup Caesar salad dressing

## Directions

Mix the feta cheese, olives, tomatoes, green onions, and Caesar salad dressing in a bowl. Chill 25 minutes in the refrigerator.

# Baked Artichoke Dip

## Ingredients

2 cups mayonnaise  
2 cloves crushed garlic  
2 cups grated Parmesan cheese  
2 (6.5 ounce) jars marinated  
artichoke hearts, chopped  
1 dash Worcestershire sauce  
ground cayenne pepper to taste  
1 teaspoon dried parsley

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the mayonnaise, crushed garlic, parmesan cheese, artichoke hearts and Worcestershire sauce. Pour into a baking dish and top with cayenne pepper and parsley flakes.

Bake in the preheated oven, approximately 30 to 45 minutes, until hot and bubbly. Serve with tortilla chips, crackers or veggies.

# Mustard Dip

## Ingredients

3 tablespoons Chinese hot prepared mustard  
1 3/4 cups sour cream  
1/3 cup mayonnaise  
1/2 teaspoon dried minced onion flakes  
1/4 cup chopped green onions  
1/2 teaspoon paprika

## Directions

In a medium bowl, blend Chinese hot prepared mustard, sour cream, mayonnaise, dried minced onion flakes, green onions and paprika. Chill until serving.

# Fat Boy Nacho Cheese Dip

## Ingredients

1 (2 pound) loaf processed cheese food, cubed  
1 pound spicy pork sausage  
1 (10.75 ounce) can condensed nacho cheese soup  
1 (4 ounce) can diced green chile peppers, drained  
1 (14.5 ounce) package corn tortilla chips

## Directions

Place processed cheese into a slow cooker and set to Low. Stir occasionally until melted.

Meanwhile, cook sausage in a large skillet over medium-high heat until evenly browned. Stir frequently and break into small crumbles. Drain the grease, and stir into the cheese in the slow cooker. Mix in the cheese soup and green chilies. Keep warm in the slow cooker, and serve with tortilla chips.

# Tasty Taco Bean Dip

## Ingredients

2 tablespoons olive oil  
1 (4 ounce) can chopped green chile peppers  
1 small onion, diced  
2 (16 ounce) cans vegetarian baked beans  
1 (1.25 ounce) package taco seasoning mix  
1 (16 ounce) jar salsa  
1 (8 ounce) package shredded Cheddar cheese

## Directions

Heat the olive oil in a large saucepan over medium heat. Stir in the green chile peppers and onion, and cook until tender.

Place baked beans in the saucepan. Stirring often, cook 10 minutes, or until beans are a smooth, mashed mixture.

Mix in taco seasoning mix and salsa. Transfer to a medium serving bowl. Top with Cheddar cheese. Microwave on high 1 to 2 minutes, if necessary, to melt the cheese. Serve warm.

# Cranberry Orange Dipping Sauce

## Ingredients

1 1/2 teaspoons cornstarch  
1 1/2 teaspoons packed brown sugar  
1/4 cup orange juice  
1 (8 ounce) can whole berry cranberry sauce  
1 dash ground cinnamon

## Directions

In a heavy saucepan, combine the cornstarch, brown sugar and orange juice until smooth. Bring to a boil over medium heat; cook and stir for 1-2 minutes or until thickened. Remove from the heat; stir in the cranberry sauce and cinnamon until blended. Cover and refrigerate. Serve cold.

# Chocolate Dipped Orange Biscotti

## Ingredients

1 cup all-purpose flour  
1/2 cup white sugar  
1/4 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 egg  
1 egg white  
1/2 cup chopped almonds  
2 tablespoons orange zest  
4 (1 ounce) squares bittersweet chocolate

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, stir together flour, sugar, baking powder, baking soda, and salt. Beat in the egg and egg white, then mix in almonds and orange zest. Knead dough by hand until mixture forms a smooth ball.

Roll the dough into a log about 10 inches long; place on the prepared cookie sheet. Press down, or roll with a rolling pin, until log is 6 inches wide.

Bake for 25 minutes in preheated oven. After baking, cool on a rack. With a serrated knife, cut into 1 inch slices. Place slices, cut side down, back onto the baking sheet.

Return them to the oven for an additional 20 to 25 minutes; turning over half way through the baking. Melt the chocolate over a double boiler or in the microwave oven. Allow chocolate to cool but not harden before dipping one side of the biscotti into it. Place cookies on wire racks, chocolate side up, until cool and dry.



# Dip 'n' Roll Strawberry Treats

## Ingredients

24 large fresh strawberries  
1 cup semi-sweet chocolate morsels  
1 tablespoon vegetable shortening  
1 1/2 cups KELLOGG'S® RICE KRISPIES® cereal  
Skewers

## Directions

Wash strawberries and pat dry with paper towels.

In small microwave-safe bowl combine chocolate morsels and shortening. Microwave at high for 1 to 1 1/2 minutes or until melted, stirring every 30 seconds.

Place KELLOGG'S RICE KRISPIES cereal in shallow dish. Push skewers into strawberries through stem end. Dip in chocolate, allowing excess chocolate to drip off. Roll in cereal. Place on wax paper. Let stand at room temperature for 30 minutes or until chocolate is firm.

# Chilled Crab Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 pound cooked crabmeat  
1/2 cup creamy salad dressing, e. g. Miracle Whip B„Ÿ  
1 (12 ounce) jar cocktail sauce

## Directions

In a medium bowl, mix together cream cheese, crabmeat and creamy salad dressing. Chill in the refrigerator at least one hour. Cover with cocktail sauce before serving.

# Mackerel Dip

## Ingredients

1 (15 ounce) can mackerel,  
drained and rinsed  
1 small onion, finely diced  
1/4 cup tomato-based hot pepper  
sauce  
2 teaspoons salt, or to taste  
1 teaspoon ground black pepper,  
or to taste  
1 cup mayonnaise

## Directions

Remove skin and bones from fish. In a medium bowl, mix fish with onion and hot pepper sauce with a fork, breaking fish into small pieces. Mix in mayonnaise. Season to taste with salt and pepper. Cover, and refrigerate for 2 hours.

# Avocado and Edamame Dip

## Ingredients

6 ounces shelled edamame (green soybeans)  
1/2 onion, chopped  
1/2 cup tightly packed cilantro  
2 tablespoons olive oil  
B  
1 large avocado, peeled, pitted and cubed  
1 lemon, juiced  
1 tablespoon chile-garlic sauce (such as SrirachaB®)  
salt and pepper to taste

## Directions

Place the edamame, onion, cilantro, and olive oil into a food processor. Pulse until finely chopped. Add the avocado, lemon juice, and chile-garlic sauce; season to taste with salt and pepper. Puree until smooth. Refrigerate at least 30 minutes before serving.

# Bonnie's Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream, for topping  
1 cup whipped cream  
1/4 cup brown sugar  
1/4 cup white sugar  
1 tablespoon maple syrup  
1 teaspoon vanilla extract

## Directions

In a mixing bowl, combine the cream cheese, sour cream, whipped cream, brown sugar, sugar, maple syrup and vanilla extract. Mix until smooth. Serve immediately or chill for later.

# Mexican Hot Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 (15 ounce) cans chili  
1 (6 ounce) can chopped black olives, drained  
1 (16 ounce) package shredded Cheddar cheese  
1 green onion, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread cream cheese on the bottom of a medium baking dish. Pour in the chili. Spread a layer of olives on the chili, and top with Cheddar cheese and green onion.

Bake uncovered in the preheated oven 30 minutes, or until bubbly and lightly browned.

# Gold-Medal Vegetable Dip

## Ingredients

1 (8 ounce) container spreadable  
chive and onion cream cheese  
2 tablespoons mayonnaise  
1 teaspoon prepared mustard  
1/2 teaspoon Worcestershire  
sauce  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 tablespoon milk  
Assorted fresh vegetables

## Directions

In a mixing bowl, combine the cream cheese, mayonnaise, mustard, Worcestershire sauce, salt and pepper. Add milk until dip achieves desired consistency. Serve with vegetables.

# French Onion Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (1 ounce) package dry onion  
soup mix  
1/4 cup milk

## Directions

In a medium bowl, blend the cream cheese and dry onion soup mix.  
Add milk until the mixture reaches a desirable consistency.



# Spiced-Up Ranch Dip

## Ingredients

1 (16 ounce) container sour cream  
2 cups shredded Cheddar cheese  
1 cup bacon bits  
1 (1 ounce) package ranch dressing mix (such as Hidden Valley Ranch B®)  
1 teaspoon chili powder  
1 teaspoon cayenne pepper

## Directions

Stir the sour cream, Cheddar cheese, bacon bits, ranch mix, chili powder, and cayenne pepper in a bowl. Chill in refrigerator 1 hour before serving.

# Shrimp Lollipops with Pineapple Chili Dipping

## Ingredients

For the Lollipops

8 Callisons Ginger Mango

Seasoned Skewers (appetizer size)

8 ounces raw shrimp meat

1 tablespoon minced fresh ginger root

1 teaspoon minced garlic

1 tablespoon chopped fresh cilantro

2 teaspoons soy sauce

1 egg white

1 1/2 teaspoons cornstarch

Pineapple Chili Dipping Sauce

1/3 cup finely chopped fresh pineapple

1/3 cup Asian sweet chili sauce

Chopped fresh cilantro, for garnish

## Directions

In a food processor fitted with a steel blade, add the shrimp meat, ginger, garlic, cilantro and soy sauce. In a small bowl, combine egg white and corn starch and whisk until frothy then add to the shrimp mixture. Pulse until chopped well. Cover and refrigerate mixture for 30 minutes.

Meanwhile, make the Pineapple Chili Dipping Sauce; in a small bowl, combine chopped pineapple and chili sauce. Set aside.

Preheat oven to 375 degrees F.

To form and serve lollipops: for each skewer, form about 1 1/2 tablespoons of chilled shrimp mixture around the tip of each skewer forming a slightly oval shape. Place onto a lightly oiled baking sheet with sides not touching. Bake in preheated oven for about 10 to 12 minutes or until cooked through.

Serve lollipops with the dipping sauce and garnish with chopped cilantro.

# Crabby Horseradish Dip

## Ingredients

1 (6 ounce) can crabmeat, drained and flaked  
1 (8 ounce) package cream cheese, softened  
1 1/2 tablespoons prepared horseradish  
1 dash Worcestershire sauce  
2 teaspoons chili sauce  
1 teaspoon lemon juice

## Directions

In a medium microwave safe bowl, blend crabmeat, cream cheese, horseradish, Worcestershire sauce, chili sauce and lemon juice.

Microwave the mixture on high 3 to 5 minutes, or until hot and bubbly.

# Gulf Coast Guacamole Dip

## Ingredients

4 ripe avocados - peeled, pitted, and mashed  
1 1/2 cups picante sauce (such as Pace® Picante Sauce)  
1 (4 ounce) can chopped black olives  
1 (8 ounce) carton sour cream  
1/2 cup cooked small shrimp, chopped  
1/2 teaspoon seasoned salt (such as Morton® Nature's Seasons® Seasoning Blend)

## Directions

Whisk together the avocado, picante sauce, olives, sour cream, and shrimp. Season to taste with seasoned salt.

Refrigerate for 2 hours; stir to mix well before serving.

# Cheesy Taco Dip

## Ingredients

1 pound lean ground beef  
3/4 cup water  
1 (1.25 ounce) package taco seasoning mix  
1 (16 ounce) can crushed tomatoes  
1 (1 pound) loaf processed cheese, shredded

## Directions

In a large skillet, brown ground beef. Drain fat. Stir in seasoning packet and water. Bring to a boil, reduce heat to simmer. Let cook for 5 minutes, stir occasionally.

Place ground beef mixture into a slow cooker. Add tomatoes and cheese to the slow cooker.

Cook on low for 1 hour.

# Dipped Peanut Butter Logs

## Ingredients

1 cup butter (no substitutes),  
melted  
1/2 cup chunky peanut butter  
3 3/4 cups confectioners' sugar  
3 3/4 cups flaked coconut  
1 cup chopped pecans  
1/2 cup graham cracker crumbs  
2 teaspoons vanilla extract  
2 cups semisweet chocolate chips  
2 tablespoons shortening

## Directions

In a mixing bowl, combine the first seven ingredients; mix well. Chill for 1 hour or until firm enough to shape. Shape into 2-in. logs; place on a waxed paper-lined baking sheet. In a microwave or double boiler, melt chocolate chips and shortening. Dip one end of each log into chocolate or drizzle chocolate over logs. Return to waxed paper-lined sheet; chill until chocolate is set.

# Ben's Seafood Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 (.25 ounce) package unflavored gelatin  
1 (10.75 ounce) can condensed cream of mushroom soup  
3/4 cup chopped celery  
3/4 cup chopped green onions  
3/4 cup water chestnuts, drained  
1 1/2 cups cooked shrimp, peeled and deveined

## Directions

Place the cream cheese and gelatin in a medium bowl and microwave on high approximately 1 minute, or until melted. Blend until creamy.

Stir in the cream of mushroom soup, celery, green onions, water chestnuts and shrimp. Chill in the refrigerator approximately 1 hour before serving.

# Dreamy Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1/2 cup butter or margarine,  
softened  
1/2 cup marshmallow creme  
1 (8 ounce) carton frozen whipped  
topping, thawed  
Assorted fresh fruit

## Directions

In a small mixing bowl, beat cream cheese and butter until smooth. beat in marshmallow creme. Fold in whipped topping. Serve with fruit. Store in the refrigerator.



# Double Chili Cheese Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (15 ounce) can chili without beans  
4 green onions, thinly sliced  
1/4 cup diced green chiles, drained  
1 cup shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie plate.

Spread cream cheese into the prepared pie plate. Top the cream cheese with chili, onions, chilies, and cheese.

Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes.

# Cheddar Nacho Dip

## Ingredients

1 (16 ounce) jar Ragu® Cheesy  
Double Cheddar Sauce  
3/4 cup prepared salsa

## Directions

Heat Double Cheddar Sauce and salsa in small saucepan over medium heat, stirring occasionally. Serve, if desired, with tortilla chips.

# Chicago Dip

## Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained  
1 cup sour cream  
1 cup mayonnaise  
3/4 cup chopped green onions  
2 teaspoons dried parsley  
1 teaspoon lemon juice  
1/2 teaspoon seasoning salt  
1 (1 pound) loaf round, crusty Italian bread

## Directions

In a large mixing bowl, combine spinach, sour cream, mayonnaise, green onions, parsley, lemon juice, and salt. Mix until well blended, then refrigerate.

Cut a circle out of the top of the bread and scoop out the inside. Tear the inside into pieces for dipping. Spoon the dip into the center of the bread bowl and serve accompanied by the pieces of bread for dipping.

# Thai Grilled Chicken with Sweet Chile Dipping

## Ingredients

1/2 cup coconut milk  
2 tablespoons fish sauce  
2 tablespoons minced garlic  
2 tablespoons chopped cilantro  
1 teaspoon ground turmeric  
1 teaspoon curry powder  
1/2 teaspoon white pepper  
1/2 (3 pound) chicken, cut into pieces  
6 tablespoons rice vinegar  
4 tablespoons water  
4 tablespoons white sugar  
1 teaspoon minced garlic  
1/2 teaspoon minced bird's eye chile  
1/4 teaspoon salt

## Directions

In a shallow dish, mix together the coconut milk, fish sauce, 2 tablespoons minced garlic, cilantro, turmeric, curry powder, and white pepper. Add chicken, and turn to coat. Cover, and refrigerate for 4 hours or overnight.

Preheat grill for high heat.

In a saucepan, combine vinegar, water, sugar, 1 teaspoon minced garlic, bird's eye chile, and salt; bring to a boil. Reduce heat to low, and simmer until liquid is reduced, about 5 minutes. Stir sauce from time to time. Remove from heat and allow to cool before use.

Lightly oil grill grate. Discard marinade, and place chicken on the grill. Cook for 10 minutes per side, or until slightly charred and juices run clear. Brush with sauce before serving. Serve remaining sauce on the side for dipping.

# Trisha's Game Day Dip

## Ingredients

2 cups cubed cooked chicken  
1 cup chopped celery  
1 (8 ounce) package cream  
cheese, softened  
1 cup hot sauce  
1 cup blue cheese salad dressing  
1 cup shredded sharp Cheddar  
cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir together the chicken, celery, cream cheese, hot sauce, and blue cheese dressing in a 2 quart baking dish until evenly blended.

Bake in the preheated oven until hot and bubbly, about 30 minutes.  
Stir in the shredded Cheddar cheese to serve.

# Warm Crab Dip I

## Ingredients

3 (8 ounce) packages cream cheese, softened  
3/4 cup mayonnaise  
1/4 cup white wine  
2 (6 ounce) cans crab meat, drained  
1 teaspoon prepared mustard  
1 pinch seasoning salt  
1 dash garlic powder  
1 pinch onion powder  
1 dash Worcestershire sauce

## Directions

In a double boiler, melt cream cheese with mayonnaise. Stir in white wine. Mix in crab meat, mustard, seasoning salt, garlic powder, onion powder, and Worcestershire sauce. Heat until entire mixture is warm, stirring occasionally. Thin the mixture with more white wine if you would like your dip's consistency to be thinner.

# Honey-Lime Fruit Dip

## Ingredients

1 egg, beaten  
1/2 cup honey  
1/4 cup lime juice  
Dash salt  
1 pinch ground mace  
1 cup sour cream  
Assorted fresh fruit

## Directions

In a small saucepan, combine the egg, honey and lime juice. Cook and stir over medium heat until mixture reaches 160 degrees F and is thickened. Remove from heat; stir in salt and mace. Cool to room temperature. Stir in the sour cream. Cover and refrigerate for 1 hour or until chilled. Serve with fruit.

# Beer Cheese Dip II

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 (8 ounce) packages shredded Cheddar cheese  
1/2 teaspoon garlic powder  
1/2 cup beer  
1 (1 pound) loaf round bread

## Directions

Place cream cheese, Cheddar cheese, garlic powder and beer in a large bowl. Using an electric mixer, blend until smooth.

Remove and reserve top of round bread. Hollow out the loaf, reserving removed bread pieces.

Spoon cream cheese mixture into the hollowed loaf. Replace bread top between servings. Use the reserved removed bread pieces for dipping.



# Easy Nacho Dip

## Ingredients

1 (8 ounce) container sour cream  
8 ounces chive and onion cream cheese  
1 (1 ounce) package taco seasoning mix  
1 cup shredded Cheddar cheese  
1 cup chopped tomatoes  
2 chopped green onions

## Directions

In a bowl, combine the sour cream, cream cheese and taco seasoning. Spread the mixture into a pie dish. Sprinkle the Cheddar cheese over the mixture in an even layer. Top the cheese with the tomatoes and green onions.

# The Best Zucchini Dip Ever

## Ingredients

1 medium zucchini, cubed  
2 tablespoons white sugar  
1 tablespoon soy sauce  
1 clove garlic, chopped  
3/4 teaspoon dried oregano  
2 cups mayonnaise

## Directions

Place zucchini in a saucepan, and fill with enough water to cover. Bring to a boil, and cook until tender, about 5 minutes. Drain, and transfer to a food processor or blender. Process until smooth. Add the garlic, sugar, and oregano, and process until blended.

Transfer the pureed mixture to a serving bowl, and stir in the mayonnaise. Chill for at least 1 hour before serving.

# Ultimate Spinach Dip

## Ingredients

1 bunch fresh spinach, stems removed, torn into small pieces  
1 bunch green onions  
1 (8 ounce) can water chestnuts, drained and sliced  
1 (8 ounce) container sour cream  
2 1/2 cups mayonnaise  
1 (.4 ounce) packet dry vegetable soup mix  
1 (1 ounce) package dry onion soup mix

## Directions

In a medium bowl, toss together spinach, green onion stalks and water chestnuts. Mix in the sour cream, mayonnaise, dry vegetable soup mix and dry onion soup mix.

# Warm Spinach Dip

## Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry  
4 ounces fat free cream cheese  
1/2 cup shredded reduced-fat Cheddar cheese  
1/2 cup reduced-fat sour cream  
1 tablespoon spicy brown mustard  
1 teaspoon minced garlic  
3/4 teaspoon hot pepper sauce  
1/4 teaspoon salt  
Assorted fresh vegetables

## Directions

In a saucepan, combine the first eight ingredients. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 7-8 minutes or until cheese is melted, stirring occasionally. Serve warm with vegetables.

# Hot Artichoke Dip

## Ingredients

2/3 cup Parmesan cheese  
2/3 cup mayonnaise  
1/3 cup heavy whipping cream  
1 (14 ounce) can artichoke hearts,  
drained and chopped  
2 tablespoons thinly sliced green  
onion  
1 tablespoon chopped pimento  
peppers

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a medium baking dish.

Blend together the cheese, mayonnaise and whipping cream. Stir in the artichokes, green onions and pimentos. Mix well, and transfer to the prepared baking dish.

Bake 25 minutes in the preheated oven, until lightly browned.

# Artichoke Crab Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (14 ounce) can artichoke hearts in water, drained  
1/2 teaspoon Old Bay seasoning  
1/2 pound fresh crabmeat, picked over for cartilage and shell fragments

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Place cream cheese in a medium baking dish with 3/4 of the artichoke hearts and Old Bay Seasoning TM. Blend until smooth. Gently fold in crabmeat, taking care not to break up lumps.

Bake in the preheated oven 30 minutes, or until surface is golden brown. Remove from heat and garnish with remaining artichoke hearts.

# DT's Beef Dip

## Ingredients

3 (8 ounce) packages cream cheese  
15 green onions, chopped  
2 (2 ounce) packages dried beef, chopped  
3/4 cup milk  
2 tablespoons Beau Monde seasoning

## Directions

In a medium bowl, beat cream cheese until smooth. Stir in onion and beef. Beat in milk, a little at a time, until dip is the consistency of a thick pea soup. Stir in seasoning. Refrigerate 8 hours or overnight before serving.

# Spicy Corn Dip

## Ingredients

1 (8 ounce) container sour cream  
1 cup mayonnaise  
2 (11 ounce) cans Mexican-style corn  
4 green onions, chopped  
3 jalapeno peppers, seeded and minced  
1 (7 ounce) can diced green chiles  
1 1/4 cups shredded Cheddar cheese

## Directions

In a medium bowl, mix together sour cream, mayonnaise, corn, green onions, jalapeno chile peppers, green chile peppers and cheese. Ready to serve!



# PHILLY No-Fuss Mexican Dip

## Ingredients

1 (250 g) package PHILADELPHIA  
Light Cream Cheese Spread,  
softened  
1 tablespoon taco seasoning mix  
1 cup salsa  
1 cup drained canned black  
beans, rinsed  
1/2 cup chopped green onions  
1 cup KRAFT Double Cheddar  
Shredded Cheese Light- Made  
with 2% Milk  
1 cup shredded lettuce  
2 tablespoons sliced ripe olives  
Baked tortilla chips

## Directions

Beat cream cheese spread with electric mixer on medium speed until creamy. Add seasoning mix; beat until well blended. Spread onto bottom of 9 inch pie plate or quiche dish.

Layer remaining ingredients over cream cheese mixture; cover.

Refrigerate at least 1 hour before serving. Serve with tortilla chips.

# Fruit Dip II

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (7 ounce) jar marshmallow  
creme

## Directions

Using an electric mixer, blend cream cheese and marshmallow  
creme until mixed thoroughly.

# Spinach Dip

## Ingredients

1 (10 ounce) package frozen  
chopped spinach, thawed  
1 cup minced onion  
2 cloves garlic, minced  
1 cup minced red bell pepper  
1/2 cup sour cream  
1/2 cup mayonnaise  
1 teaspoon ground cumin  
1/2 teaspoon salt

## Directions

Squeeze the water out of the spinach, and place the spinach into a mixing bowl. Stir in the onion, garlic, vegetables, sour cream, mayonnaise, and cumin. Season with salt and pepper. Let the dip stand at room temp for 1/2 hour for the flavors to mix, and stir again before serving. This dip keeps well in the fridge, covered, for up to 1 week.

# Six-Layer Dip

## Ingredients

2 ripe avocado, peeled and sliced  
2 tablespoons lemon juice  
1/2 tablespoon garlic salt  
1/8 teaspoon hot pepper sauce  
1 cup sour cream  
1 (2.25 ounce) can chopped ripe olives, drained  
1 (16 ounce) jar thick and chunky salsa, drained  
2 medium tomatoes, seeded and chopped  
1 cup shredded Cheddar cheese  
Tortilla chips

## Directions

In a large bowl, mash the avocados with lemon juice, garlic salt and hot pepper sauce. Spoon into a deep-dish 10-in. pie plate or serving bowl. Layer with sour cream, olives, salsa, tomatoes and cheese. Cover and refrigerate for at least 1 hour. Serve with chips.

# Cheesy Sausage Dip

## Ingredients

1 pound ground beef  
1 pound bulk pork sausage  
2 tablespoons all-purpose flour  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 (10 ounce) can diced tomatoes and green chilies, undrained  
1 medium onion, chopped  
1 tablespoon garlic powder  
2 pounds processed American cheese, cubed  
Tortilla chips

## Directions

In a large saucepan, cook beef and sausage over medium heat until no longer pink; drain. Sprinkle with flour. Add the soup, tomatoes, onion and garlic powder; mix well. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Stir in cheese until melted. Serve warm with tortilla chips. Refrigerate any leftovers.

# 7-Layer Taco Dip

## Ingredients

1 (1 pound) package Bob Evans® Original Roll Sausage  
1 (16 ounce) can refried beans  
1 (1.25 ounce) package taco seasoning mix  
2 cups shredded Mexican cheese blend  
1 (16 ounce) container sour cream  
1 (4.5 ounce) can chopped green chilies  
1 large tomato, diced  
1 (6 ounce) can sliced black olives  
1 bunch green onions, chopped  
1 (11 ounce) jar salsa  
tortilla chips

## Directions

In large skillet over medium heat, crumble and cook sausage until browned. Stir in beans, chilies and taco seasoning mix. Spread sausage mix into 7 x 11 serving dish. Top with sour cream then salsa. Sprinkle olives, tomato and onion on top. Cover with cheese. Serve immediately with chips. Refrigerate leftovers.

# Baked Pepperoni Dip

## Ingredients

2 cups shredded mozzarella cheese  
2 cups shredded Cheddar cheese  
2 cups mayonnaise  
1 (4 ounce) can diced green chile peppers, drained  
1/2 cup diced red onion  
2 jalapeno peppers, seeded and chopped, or more to taste  
10 slices pepperoni sausage, or as needed

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the mozzarella cheese, Cheddar cheese, mayonnaise, canned green chilies, onion, and jalapenos in a bowl until the mixture is thoroughly combined. Spread the dip out into an ungreased 9x13-inch baking dish, and top with a layer of pepperoni slices.

Bake in the preheated oven until the dip is bubbling, about 45 minutes. Serve hot.

# Best Ever Hot Artichoke Dip

## Ingredients

2 (6.5 ounce) jars marinated  
artichoke hearts, chopped  
2 cups mozzarella cheese,  
shredded  
1 cup grated Parmesan cheese  
1 cup mayonnaise  
1/2 cup sliced almonds (optional)

## Directions

Preheat oven to 275 degrees F (135 degrees C).

In a shallow baking dish combine the artichoke hearts, mozzarella cheese, parmesan cheese and mayonnaise. Bake for 45 minutes, or until hot and bubbly. Sprinkle with almonds if desired. Serve hot with tortilla chips or crackers.



# Tina's Fruit Dip

## Ingredients

1 cup brown sugar  
1/2 cup butter  
1 cup sour cream  
3 teaspoons vanilla extract

## Directions

In a saucepan over medium heat, stir together the butter and brown sugar. Remove from heat when the butter has melted.

In a medium mixing bowl, whip together the butter mixture, sour cream and vanilla. Serve warm, or allow the dip to chill and thicken in the refrigerator for 2 hours.

# Tangy Ginger Dip

## Ingredients

1 cup mayonnaise  
4 teaspoons soy sauce  
1 teaspoon white vinegar  
1 teaspoon ground ginger  
2 tablespoons minced onion  
1 dash habanero garlic hot pepper  
sauce

## Directions

In a small bowl, stir together the mayonnaise, soy sauce, vinegar, ginger, onion, and hot sauce. Chill until serving.

# Easy Crab and Horseradish Dip

## Ingredients

1 (6 ounce) can crabmeat, drained and flaked  
1 (8 ounce) package cream cheese, softened  
1 tablespoon prepared horseradish  
1 dash Worcestershire sauce

## Directions

In a medium bowl, mix the crabmeat, cream cheese, horseradish and Worcestershire sauce.

Microwave on high 2 to 3 minutes, until warm and bubbly. Stir well and serve.

# Cheese Dipping Sauce

## Ingredients

2 tablespoons butter  
2 tablespoons all-purpose flour  
1 teaspoon salt  
1 cup milk  
1 cup shredded Cheddar cheese  
1 teaspoon prepared mustard  
salt and pepper to taste

## Directions

In a medium-size saucepan, melt butter or margarine. Mix in flour and 1 teaspoon of salt. Stir continually until the mixture is simmering.

Slowly pour milk into the mixture. Continue stirring over a medium heat until the mixture has thickened. Stir in cheese and mustard. Continue stirring until all of the cheese is melted and the dip is smooth. Serve warm after adding salt and pepper to taste.

# Cheesy Sour Cream and Salsa Dip

## Ingredients

1 (16 ounce) container sour cream  
1 (10 ounce) can diced tomatoes  
with green chile peppers, with  
liquid  
1/2 (1 ounce) package dry ranch  
salad dressing mix  
1 (6 ounce) can sliced black  
olives, drained  
1 cup shredded Cheddar cheese

## Directions

Mix together sour cream, canned tomatoes, dry ranch dressing mix, black olives, and shredded cheese. Chill for 2 hours before serving.

# Chocolate-Dipped Spiced Twists

## Ingredients

1 sheet Pepperidge Farm® Puff Pastry  
1/3 cup sugar  
1 (2 ounce) jar crystallized ginger root  
1 egg  
1 tablespoon water  
8 ounces dark or semi-sweet chocolate

## Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 350 degrees F. Lightly grease or line 2 baking sheets with parchment paper. Stir the egg and water with a fork in a small bowl.

Put the sugar and crystallized ginger in the bowl of a food processor fitted with a metal blade. Cover and process until the ginger is finely chopped. Reserve 2 tablespoons of the sugar mixture.

Sprinkle half of the remaining sugar mixture on a work surface. Unfold the pastry sheet on the sugar. Sprinkle the remaining sugar mixture over the pastry. Roll the sheet into a 14-inch square. Fold the pastry in half, making a 14x7-inch rectangle. Cut the pastry crosswise into 24 (1/2-inch wide) strips. Twist the strips and place 2 inches apart on the prepared sheets, pressing down the ends. Brush the twists with the egg mixture. Refrigerate for 30 minutes.

Bake for 20 minutes or until golden. Remove the twists from the baking sheet to a wire rack to cool.

Place the chocolate in a microwaveable bowl. Microwave on HIGH for 1 minute, stirring until the chocolate melts. Dip half of each twist in the melted chocolate and place on a waxed paper-lined pan. Sprinkle with the reserved sugar mixture. Refrigerate for 10 minutes until the chocolate hardens. Store the twists in an airtight container with waxed paper between layers until ready to serve.

# Mexican Bean Dip

## Ingredients

2 (11.25 ounce) cans chili beef soup  
1 (8 ounce) jar taco sauce  
1 (2.25 ounce) can chopped black olives, drained  
1 onion, chopped  
1 (8 ounce) package shredded Cheddar cheese  
1 (8 ounce) package shredded Monterey Jack cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium saucepan over medium heat, blend the chili beef soup and taco sauce. Bring to a gentle boil and remove from heat.

Transfer chili beef soup and taco sauce mixture to an 8x8 inch baking dish. Sprinkle with black olives and onion. Top with Cheddar cheese and Monterey Jack cheese.

Cook in the preheated oven 10 minutes, or until the cheese has melted.

# Anne's Hot Ham and Swiss Dip

## Ingredients

1 pound thinly sliced deli ham,  
sliced into thin strips  
1 (8 ounce) package cream  
cheese, cut into cubes  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
1 (10.75 ounce) can condensed  
cream of celery soup, undiluted  
2 cups shredded Swiss cheese  
2 (1 pound) loaves cocktail rye  
bread

## Directions

In a slow cooker, combine the ham, cream cheese, cream of mushroom soup and cream of celery soup. Stir in the Swiss cheese. Cover, and cook on Low until cheese is melted, about 2 hours, stirring occasionally. Serve on cocktail rye slices.



# Dip For The Stars

## Ingredients

1 cup unsalted butter  
3/4 pound feta cheese, crumbled  
1 (8 ounce) package cream cheese, softened  
2 cloves garlic, minced  
1 shallot, minced  
3 tablespoons dry vermouth  
ground white pepper, to taste  
1/2 cup pine nuts, toasted  
1 cup chopped sun-dried tomatoes  
3/4 cup pesto sauce

## Directions

In a food processor, combine the butter, feta cheese, cream cheese, garlic, shallot, vermouth, and white pepper. Process until smooth.

Oil a medium bowl, or gelatin mold, and line with plastic wrap for easy removal. Layer the dip into the mold as follows: Sun-dried tomatoes, pine nuts, pesto, cheese mixture. Repeat. Pat down into the mold, and refrigerate for at least one hour.

Turn the dip out onto a serving plate, and remove plastic wrap. Serve with crackers.

# Green Chili and Corn Dip

## Ingredients

1 1/2 cups whole peeled  
tomatoes, drained and chopped  
1/4 cup whole kernel corn,  
drained  
1/4 cup milk  
1/4 cup all-purpose flour  
1 (16 ounce) package shredded  
Cheddar cheese  
1 (4 ounce) can chopped green  
chile peppers

## Directions

In a medium saucepan over medium heat, mix tomatoes, corn, milk and flour. Cook and stir until thick and bubbly, about 10 minutes. Gradually blend in Cheddar cheese and diced green chile peppers. Continue cooking until cheese has melted, about 10 minutes. Serve warm.

# Todd's Warm Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) package cream cheese with chives  
1 (10.75 ounce) can condensed cream of shrimp soup  
1 tablespoon Worcestershire sauce  
1 (4.5 ounce) can shrimp, coarsely chopped

## Directions

In a large skillet, combine cream cheese, and cream cheese with chives. When the cheese has melted, mix in shrimp soup, Worcestershire sauce, and shrimp. Stir until the mixture is heated through.

# Yummy Taco Salad Dip

## Ingredients

1 (16 ounce) can refried beans  
2 avocados, peeled and pitted  
1 teaspoon lemon juice  
1 (16 ounce) container sour cream  
1 (1.25 ounce) package taco seasoning mix  
2 tomatoes, diced  
1 (2.25 ounce) can sliced black olives, drained  
1 bunch green onions, chopped  
1 (16 ounce) package Cheddar cheese, shredded

## Directions

In a 12x12 inch or larger dish, evenly spread the refried beans in a thin layer.

In a medium bowl, mix the avocado and lemon juice until almost smooth. A few avocado lumps are desirable. Spread the avocado mixture over the refried beans. In a medium bowl, blend the sour cream and taco seasoning; spread over the avocado mixture. Sprinkle the tomatoes in a layer over the sour cream mixture, followed by the olives and the green onions. Top the dip with a layer of cheese.

# Strawberry Fruit Dip

## Ingredients

1 (8 ounce) package strawberry-flavored cream cheese  
1 (7 ounce) jar marshmallow creme

## Directions

In a medium bowl, mix the strawberry-flavored cream cheese and marshmallow creme until well blended. Chill in the refrigerator approximately 1 hour before serving.

# Famous Restaurant Queso Dip

## Ingredients

5 pounds American cheese, cut into pieces  
3 1/4 cups water, divided  
1 1/2 onions, minced  
1 cup minced celery  
1 cup minced green bell pepper  
1/4 cup finely minced jalapeno pepper, seeds and veins removed

## Directions

Stir together cheese and 3 cups of water in a double boiler over gently simmering water; stir occasionally until the cheese has melted and the mixture is smooth.

Meanwhile, combine the 1/4 cup of water, onion, celery, green pepper, and jalapeno in a medium saucepan; bring to a simmer over medium heat. Whisk the vegetables into the cheese, then pour the mixture into a large pot; place over medium heat and simmer for 5 minutes.

# Shrimp Dip

## Ingredients

3 pounds cooked salad shrimp  
6 (8 ounce) packages cream  
cheese  
1 pint sour cream  
1 (12 fluid ounce) can or bottle  
chile sauce

## Directions

In a mixing bowl, blend together the shrimp, cream cheese, sour cream and chile sauce. Season to taste with salt and ground pepper, serve with favorite crackers.

# Amazing Artichoke and Spinach Dip

## Ingredients

1 (6 ounce) jar marinated artichoke hearts, drained and chopped  
1 small onion, finely chopped  
1 cup creamy salad dressing, e.g. Miracle Whip  
1 cup mayonnaise  
1/2 cup sour cream  
1/2 cup shredded Swiss cheese  
1/2 cup shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
1/4 cup grated Romano cheese  
1 teaspoon garlic powder  
salt and pepper to taste  
1 (10 ounce) box frozen chopped spinach, thawed and drained  
1/4 cup grated Parmesan cheese

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the artichoke hearts, onion, salad dressing, mayonnaise, sour cream, Swiss cheese, mozzarella cheese, 1/2 cup Parmesan cheese, Romano cheese, garlic powder, salt, and pepper in a large mixing bowl; mix evenly. Gently fold the spinach into the mixture; spread into the bottom of an 8x8 casserole pan. Sprinkle 1/4 cup Parmesan cheese over the top. Cover with aluminum foil.

Bake in preheated oven 15 minutes. Remove the aluminum foil and bake until top begins to brown, about 10 minutes more. Allow to cool 10 to 15 minutes before serving.



# Coconut Tilapia with Apricot Dipping Sauce

## Ingredients

1 cup flaked coconut, finely chopped  
2 tablespoons flour  
1 tablespoon Creole seasoning  
4 (4 ounce) fillets tilapia  
1/2 cup cornstarch  
1 (4 ounce) carton egg substitute  
1/2 cup canola oil

### Apricot Dipping Sauce

1/2 cup apricot jam  
2 teaspoons brown mustard  
1 teaspoon prepared horseradish

## Directions

Toss together the coconut, flour and Creole seasoning in a bowl. In a separate bowl, toss the tilapia with the cornstarch, and shake off the excess. Pour the egg substitute into a separate bowl, and dip the fillets in the egg. Press fillets in the coconut mixture coating all sides.

Heat canola oil in a frying pan to a temperature of about 350 degrees F (175 degrees C). Fry fillets one or two at a time on both sides until golden brown. Remove to drain on a paper towel. Prepare the apricot dipping sauce by stirring together the jam, mustard, and horseradish in a small bowl. Serve the tilapia accompanied by the dipping sauce.

# Hot Asiago Dip

## Ingredients

1 cup nonfat cottage cheese  
1/3 cup nonfat cream cheese  
2 teaspoons Dijon mustard  
1/4 cup grated Asiago cheese  
2 green onions, finely sliced  
1 fresh jalapeno pepper, seeded  
and minced

## Directions

Place the cottage cheese and cream cheese in a blender or bowl of a food processor. Blend until smooth. Add the mustard, Asiago cheese, green onions, and jalapeno pepper, and blend until thoroughly mixed, about 30 seconds. Scoop into a 2 cup microwavable dish.

Place in the microwave, and cook on High until heated through, about 3 minutes. Serve immediately.

# Chocolate Dipped Mocha Rounds

## Ingredients

2 (1 ounce) squares unsweetened chocolate  
2 cups all-purpose flour  
1 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/2 cup shortening  
1/2 cup butter  
1/2 cup white sugar  
1/2 cup packed brown sugar  
1 tablespoon instant coffee powder  
1 teaspoon water  
1 egg  
1 1/2 cups semisweet chocolate chips  
3 tablespoons shortening

## Directions

Melt unsweetened chocolate squares in a heavy saucepan. Cool slightly.

In a large bowl beat 1/2 cup shortening and butter or margarine with an electric mixer on medium speed until butter is softened. Add the sugar and brown sugar and beat until fluffy.

Dissolve the instant coffee crystals in the water. Add the melted chocolate, egg and coffee to the butter mixture and beat well.

Stir flour, cinnamon and salt together and add to the butter mixture. Cover and chill about 1 hour or until easy to handle.

Shape into two 7-inch long rolls. Wrap in plastic wrap and chill for at least 6 hours or overnight.

Preheat oven to 350 degrees F.

Cut into 1/4-inch slices and place on an ungreased cookie sheet. Bake for 10-12 minutes. Remove to a wire rack and cool.

Melt the semisweet chocolate pieces and 3 tablespoons of shortening over low heat. Dip on half of each cookie into the chocolate mixture. Place on waxed paper until the chocolate is set.

# Slow Cooker Reuben Dip

## Ingredients

1 (16 ounce) jar sauerkraut,  
drained  
1 (8 ounce) package cream  
cheese, softened  
2 cups shredded Swiss cheese  
2 cups shredded cooked corned  
beef  
1/4 cup thousand island dressing

## Directions

In a slow cooker, combine the sauerkraut, cream cheese, Swiss cheese, corned beef and thousand island dressing. Cover, and cook on high for 45 minutes if you're in a hurry, low for longer if you're not, or just until hot and cheese is melted. Stir occasionally while cooking. Serve with cocktail rye or crackers.

# Chicken Enchilada Dip

## Ingredients

1 pound skinless, boneless chicken breast halves  
1 (8 ounce) package cream cheese, softened  
1 (8 ounce) jar mayonnaise  
1 (8 ounce) package shredded Cheddar cheese  
1 (4 ounce) can diced green chile peppers  
1 jalapeno pepper, finely diced

## Directions

Preheat oven to 350 degrees F (175 degrees C). Place chicken breast halves on a medium baking sheet.

Bake in the preheated oven 20 minutes, or until no longer pink. Remove from heat, cool and shred.

Place shredded chicken in a medium bowl, and mix in cream cheese, mayonnaise, Cheddar cheese, green chile peppers and jalapeno pepper. Transfer the chicken mixture to a medium baking dish.

Bake uncovered in the preheated oven 30 minutes, or until the edges are golden brown.

# Tex Mex Dip

## Ingredients

1 pound ground beef  
1 teaspoon chili powder  
1 (16 ounce) can vegetarian refried beans  
1 yellow onion, chopped  
2 (4 ounce) cans chopped green chile peppers, drained  
1 (16 ounce) jar picante sauce  
1/2 pound Muenster cheese, cubed  
1/2 pound Monterey Jack cheese, cubed  
1 (16 ounce) container sour cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain well, stir in chili powder and continue cooking 5 minutes.

In a 8x8 inch baking dish, spread the refried beans. Layer beans with ground beef and chili powder mixture. Top with layers of onion, green chile peppers, picante sauce, Muenster cheese and Monterey Jack cheese.

Bake in the preheated oven 35 to 45 minutes, until cheese is melted and lightly browned. Top with sour cream before serving.

# Whipped Maple PHILLY Dip

## Ingredients

1/2 cup PHILADELPHIA Cream  
Cheese Spread  
1/4 cup maple syrup  
1 cup thawed COOL WHIP  
Whipped Topping

## Directions

Beat cream cheese spread and syrup with whisk until well blended.  
Stir in Cool Whip.

# Crab 'N Shrimp Dip

## Ingredients

8 ounces cream cheese, softened  
1 tablespoon mayonnaise  
1 green onion, chopped  
1 (6 ounce) can crab meat,  
drained  
1 (4.5 ounce) can small shrimp,  
drained

## Directions

Blend together the cream cheese and mayonnaise. Add the green onion, crab and shrimp. Place in a covered container and chill overnight.



# Japanese Potsticker Dip

## Ingredients

1 tablespoon soy sauce  
1 tablespoon rice vinegar  
1/4 teaspoon chili oil, or to taste

## Directions

In a small bowl or ramekin, stir together the soy sauce and rice vinegar. Drip in the chili oil to taste. Stir with chopsticks, and dip away!

# Two Layer Greek Dip

## Ingredients

2 (8 ounce) containers plain yogurt  
1 (8 ounce) package cream cheese, softened  
1 (8 ounce) package feta cheese, drained and crumbled  
3 cloves garlic, crushed  
salt and pepper to taste  
1 English cucumber, peeled and diced  
5 roma (plum) tomatoes, seeded and chopped  
5 green onions, chopped  
1 (4 ounce) can sliced black olives  
black pepper to taste  
pita bread rounds, cut into triangles

## Directions

In a bowl, stir together the yogurt, softened cream cheese, feta cheese, garlic, and salt and pepper to taste; mix until smooth.

Spread mixture into a shallow serving or baking dish. Cover, and refrigerate for 3 hours, or overnight.

To serve, scatter cucumber, tomatoes, green onion, and sliced olives on top, and season with pepper as desired. Spoon onto pita wedges.

# Hot Swiss and Spinach Dip with Yogurt

## Ingredients

1/2 cup creamy salad dressing, e.  
g. Miracle Whip Б„Ÿ  
1/2 cup plain yogurt  
1 (10 ounce) package frozen  
chopped spinach - thawed,  
drained and squeezed dry  
1 (4 ounce) can chopped green  
chile peppers, drained  
1 cup shredded Swiss cheese  
3/4 cup grated Parmesan cheese  
1 clove garlic, peeled and minced  
1/4 teaspoon salt  
1/8 teaspoon ground black  
pepper  
1 small tomato, diced

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together creamy salad dressing, plain yogurt, chopped spinach, green chile peppers, Swiss cheese, Parmesan cheese, garlic, salt and ground black pepper.

Transfer the mixture to a 9 inch pie pan. Bake in the preheated oven 25 to 30 minutes, until bubbly and lightly browned. Sprinkle with tomato before serving.

# Deviled Egg Dip

## Ingredients

6 eggs  
8 slices bacon  
3/4 cup light mayonnaise  
3/4 cup shredded mozzarella cheese  
1/2 teaspoon paprika  
1 1/2 tablespoons white sugar  
1 1/2 tablespoons white wine vinegar  
2 1/2 tablespoons mustard  
paprika for garnish

## Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel and chop the cooled eggs.

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain on a paper towel-lined plate; crumble once cool.

Combine the eggs, bacon, mayonnaise, mozzarella cheese, paprika, sugar, white wine vinegar, and mustard in a bowl to make a chunky dip. Garnish with paprika.

# Taco Dip

## Ingredients

3 (16 ounce) cans vegetarian  
refried beans  
1 (16 ounce) container sour cream  
1 (1.25 ounce) package taco  
seasoning mix  
1/2 cup salsa  
1/2 head iceberg lettuce - rinsed,  
dried, and chopped  
2 tomatoes, chopped  
1 onion, chopped  
3/4 cup chopped black olives  
8 ounces shredded Cheddar  
cheese

## Directions

Place the beans in the bottom of one 9x13 inch clear glass dish.

In a medium bowl combine the sour cream with the taco seasoning. Spread mixture over the beans. Spread the salsa over the top of the sour cream. Top the sour cream with a layer of lettuce, tomatoes, onions and olives. Sprinkle cheese over the top and serve.

# California Bean Dip

## Ingredients

2 (11 ounce) cans white corn,  
drained  
2 (15 ounce) cans black beans,  
rinsed and drained  
1/2 cup Italian-style salad  
dressing  
1 cup Ranch-style salad dressing  
1 small onion, chopped  
1 teaspoon hot pepper sauce  
2 teaspoons chopped fresh  
cilantro  
1 teaspoon chili powder  
1/2 teaspoon ground black  
pepper

## Directions

In a medium bowl, thoroughly mix white corn, black beans, Italian-style salad dressing, ranch-style salad dressing, onion, hot pepper sauce, cilantro, chili powder and ground black pepper. Chill in the refrigerator 8 hours, or overnight, before serving.

# Hot Bruschetta Dip

## Ingredients

2 roma (plum) tomatoes, chopped  
1 small onion, chopped  
1 clove garlic, peeled and minced  
1 teaspoon chopped fresh basil  
1 teaspoon chopped fresh parsley  
1/4 cup olive oil  
1 (8 ounce) wheel Brie cheese

## Directions

In a small bowl, mix roma (plum) tomatoes, onion, garlic, basil, parsley and olive oil. Cover and chill in the refrigerator at least 1 hour.

Remove top layer of rind from brie. Place brie in a small microwave safe serving dish. Microwave on high 1 minute, or until the cheese begins to soften. Spoon roma tomato mixture over the cheese. Microwave on high 1 minute, or until slightly melted. Serve immediately with Paris toasts or other dried breads.

# Crab Dip I

## Ingredients

1 onion  
1/2 cup creamy salad dressing  
1 (3 ounce) package cream  
cheese, softened  
1/2 cup crabmeat  
1/2 teaspoon lemon juice  
1/2 teaspoon Worcestershire  
sauce  
1 stalk chopped celery

## Directions

Extract and reserve 1/2 teaspoon juice from the onion.

In a mixing bowl, combine the onion juice, creamy salad dressing, cream cheese, crabmeat, lemon juice, Worcestershire sauce and celery. Thoroughly blend all the ingredients until they are smooth and creamy. Allow the dip to chill in the refrigerator for at least 1 hour.



# Bear's Picnic Veggie Dip

## Ingredients

1 cup mayonnaise  
1 cup sour cream  
1 (1.8 ounce) package vegetable soup mix  
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry  
1 (8 ounce) can water chestnuts, drained and chopped  
Assorted fresh vegetables

## Directions

In a bowl, combine mayonnaise, sour cream and soup mix. Stir in spinach and water chestnuts. Cover and refrigerate for at least 2 hours. Serve with vegetables.

# Dill Dip I

## Ingredients

- 1 cup sour cream
- 1 cup mayonnaise
- 1 teaspoon celery salt
- 1 teaspoon dried onion flakes
- 1 teaspoon garlic salt
- 1 teaspoon dried dill weed
- 1 teaspoon monosodium glutamate (MSG)
- 1 teaspoon dried parsley

## Directions

In a mixing bowl, combine sour cream, mayonnaise, celery salt, onion flakes, garlic salt, dill weed, monosodium glutamate and parsley flakes. Serve immediately, or chill overnight to enjoy the full flavor of the herbs.

# Fruit Dip I

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
2 (7 ounce) jars marshmallow  
creme

## Directions

Using an electric mixer, beat the cream cheese until smooth. Add marshmallow creme and blend the mixture until smooth. Enjoy!

# Creamy Dip for Fruit

## Ingredients

1 (3 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
1/4 cup packed brown sugar  
1 teaspoon vanilla  
2 tablespoons milk

## Directions

Beat the cream cheese with an electric mixer on the lowest speed until smooth. Gradually add the sour cream, beating continually. Mix in the brown sugar, vanilla, and milk. Cover and chill at least 1 hour before serving.

# Sour Cream Mushroom Dip

## Ingredients

1/4 cup butter  
20 button mushrooms, finely  
chopped  
1/4 cup finely chopped onion  
2 cups torn spinach leaves  
1 teaspoon dried parsley  
1/4 teaspoon garlic salt, or to  
taste  
1 pinch ground black pepper, or  
to taste  
1/2 cup shredded sharp Cheddar  
cheese  
1 cup sour cream  
1 cup shredded sharp Cheddar  
cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Heat the butter in a skillet over medium heat. Stir in the mushrooms and onion; cook and stir until the mushrooms have softened and the onion is translucent, about 7 minutes. Stir in the spinach, parsley, garlic salt, and pepper. Continue cooking until the spinach has wilted, about 3 minutes. Remove from heat and stir in 1/2 cup of Cheddar cheese. Cool for 5 minutes. Stir in the sour cream, then spread mixture into an 8x8-inch baking dish. Sprinkle 1 cup of Cheddar cheese on top.

Bake in the preheated oven until the cheese has melted, about 20 minutes.

# Dipped Vanillas

## Ingredients

1/2 cup butter (no substitutes),  
softened  
1/2 cup ground almonds  
1/4 cup sugar  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
2 tablespoons cornstarch  
2 (1 ounce) squares semisweet  
chocolate  
1/2 teaspoon shortening

## Directions

In a mixing bowl, cream butter, almonds, sugar and vanilla; add flour and cornstarch. Roll into 1-in. balls; shape into crescents and place on greased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool completely on wire racks.

Melt chocolate and shortening in a microwave or double boiler; stir until smooth. Dip one end of each crescent into chocolate; cool on waxed paper. Refrigerate for about 30 minutes to firm the chocolate.

# Almond Sour Cream Dip

## Ingredients

1 cup sour cream  
1/4 cup white sugar  
1 pinch salt  
1/2 cup slivered almonds  
1/2 cup heavy cream, whipped

## Directions

In a medium bowl, mix the sour cream, sugar and salt. Fold in the almonds and whipped cream. Chill in the refrigerator 1 hour or longer before serving.

# Baked Fruit Dip

## Ingredients

1 (16 ounce) package soft style  
cream cheese with pineapple  
3/4 pound shredded Swiss  
cheese  
2 cups dried cranberries  
2 tablespoons orange juice  
1/4 cup apple juice

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, blend the cream cheese, Swiss cheese, cranberries, orange juice, and apple juice. Scoop into a 9 inch pie pan.

Bake 15 minutes in the preheated oven, until bubbly and lightly browned.



# Creamy Dill Dip II

## Ingredients

1 (8 ounce) package cream cheese, at room temperature  
1 cup sour cream  
2 tablespoons finely chopped green onions  
1/2 teaspoon salt  
2 tablespoons chopped fresh dill weed  
1/2 teaspoon minced garlic (optional)  
2 tablespoons milk (optional)

## Directions

In a medium bowl, blend cream cheese and sour cream with an electric mixer until smooth. Mix in green onions, salt, dill and garlic. Refrigerate for at least 30 minutes to blend flavors. If the dip is too thick after chilling, stir in milk 1 tablespoon at a time until you reach your desired consistency.

# Artichoke and Roasted Red Pepper Dip

## Ingredients

2 tablespoons butter  
1 leek, diced  
2 (6.5 ounce) jars marinated artichoke hearts, drained and chopped  
1 (7 ounce) jar roasted red peppers, drained and chopped  
3/4 cup freshly grated Parmesan cheese  
3 tablespoons mayonnaise

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a saucepan over medium heat. Saute diced leek until tender. Stir in the artichoke hearts, roasted red peppers, Parmesan cheese, and mayonnaise. Transfer to an 8x8 inch baking dish.

Bake for 30 minutes in the preheated oven, or until bubbly and lightly browned.

# Best Hot Crab Dip

## Ingredients

2 cups crabmeat  
1 cup sour cream  
1 (8 ounce) package cream cheese, softened  
1 cup buttermilk  
1 cup mayonnaise  
1 cup shredded Monterey Jack cheese  
1 cup white Cheddar cheese  
1/2 cup capers, drained  
2 (8 ounce) cans artichoke hearts, drained and chopped  
2 tablespoons minced garlic  
1/2 teaspoon ground black pepper, or to taste  
1/2 teaspoon dried dill, or to taste  
1/4 cup grated Parmesan cheese  
1/2 teaspoon Old Bay Seasoning TM, or to taste  
1 (8 ounce) round loaf sourdough bread

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x8 inch square baking pan.

In a large bowl, combine crabmeat, sour cream, cream cheese, buttermilk, mayonnaise, Monterey Jack cheese, Cheddar cheese, capers, artichoke hearts, garlic, black pepper and dill. Stir until well mixed. Spoon dip into prepared baking pan. Sprinkle with Parmesan cheese and Old Bay Seasoning TM.

Bake in preheated oven until top is crusty, about 15 to 20 minutes.

Cut the top off the loaf of bread. Hollow out the loaf and cube the top and the removed pieces so that they may be used for dipping. Spoon hot dip into hollow bread loaf. Serve immediately with bread pieces for dipping.

# Crab and Salmon Dip

## Ingredients

2 tablespoons butter  
1 small onion, finely chopped  
1 (8 ounce) package cream cheese, softened  
1 cup plain yogurt  
2 (6 ounce) cans lump crabmeat, drained  
6 ounces smoked salmon, chopped  
1/4 teaspoon garlic salt  
1 pinch ground black pepper  
1 tablespoon chopped Italian flat leaf parsley

## Directions

Melt butter in small skillet over medium heat. Add onion; cook and stir until onion is translucent, about 5 minutes. Set aside to cool.

Stir together cream cheese, yogurt, crab meat, and salmon in a bowl. Stir in cooled onion. Season with garlic salt and black pepper. Pour mixture into a shallow serving bowl and sprinkle with parsley.

# Tropical Fruit Dip

## Ingredients

1/4 cup sugar  
1 1/2 teaspoons all-purpose flour  
1 egg, beaten  
1/4 cup pineapple juice  
2 tablespoons orange juice  
2 1/4 teaspoons lemon juice  
1 1/2 cups whipped topping  
Assorted fresh fruit

## Directions

In a small saucepan, combine the sugar and flour. Stir in egg and juices. Cook and stir over low heat until mixture is thickened and reaches 160 degrees F. Cover and refrigerate until chilled. Just before serving, fold in whipped topping. Serve with fruit.

# Bacon Horseradish Dip

## Ingredients

6 slices bacon  
1/4 cup prepared horseradish  
1 pint sour cream  
1/2 cup mayonnaise  
1 lemon, juiced  
1/2 teaspoon chopped fresh  
parsley

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine horseradish, sour cream, mayonnaise and lemon juice. Stir well. Stir in bacon; cover and refrigerate one hour. Stir and top with parsley before serving.

# Hearty Broccoli Dip

## Ingredients

1 pound ground beef  
1 pound process American  
cheese, cubed  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
1 (10 ounce) package frozen  
chopped broccoli, thawed  
2 tablespoons salsa  
Tortilla chips

## Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Transfer to a 3-qt. slow cooker. Add cheese, soup, broccoli and salsa; mix well. Cover and cook on low for 2-3 hours or until heated through, stirring after 1 hour. Serve with tortilla chips.

# Creamy Raspberry Dip

## Ingredients

1 cup sour cream  
1 (8 ounce) package Neufchatel  
cheese, softened  
1/2 cup SPLENDA® No Calorie  
Sweetener, Granulated  
1 tablespoon raspberry extract  
1/2 cup fresh raspberries

## Directions

In a medium bowl, place the sour cream, Neufchatel cheese, SPLENDA® Granulated Sweetener and raspberry extract. With an electric mixer, blend until smooth. Chill in the refrigerator approximately 30 minutes. Garnish with fresh raspberries to serve.



# Valerie's Fruit Dip

## Ingredients

1 (3.4 ounce) package instant  
vanilla pudding mix  
1 (8 ounce) container frozen  
whipped topping, thawed  
1 (8 ounce) package cream  
cheese, softened  
1 cup confectioners' sugar  
1 cup whole milk

## Directions

In a medium bowl, mix together the vanilla pudding mix, frozen  
whipped topping, cream cheese, confectioner's sugar and milk.  
Serve chilled.

# Fresh Fruit Dip

## Ingredients

1 cup marshmallow creme  
2/3 cup sour cream  
1/3 cup mayonnaise  
Assorted fresh fruit

## Directions

In a small bowl, combine the first three ingredients; whisk until smooth. Refrigerate until serving. Serve with fruit.

# Thai Chicken Dip

## Ingredients

2 tablespoons vegetable oil  
1 1/2 pounds ground chicken  
2 small red chile peppers  
2 cloves garlic, crushed  
1/2 cup chunky peanut butter  
1/3 cup lime juice  
1 cup coconut cream  
1 1/2 tablespoons fish sauce  
1 tablespoon finely chopped  
Vietnamese mint

## Directions

Heat oil in a large skillet over medium heat. Add the chicken, and cook while stirring to crumble until no longer pink. Stir in the chilies, garlic, peanut butter, lime juice, coconut cream and fish sauce. Bring to a boil, then reduce heat to low, and simmer for 5 minutes. Stir in the mint, and serve warm or hot. Garnish with a few leaves of mint.

# Men's Dip

## Ingredients

1 pound ground beef  
3/4 cup chopped onion  
2 cloves garlic, minced  
3/4 cup chopped green bell pepper  
2 jalapeno peppers, seeded and chopped  
3/4 cup blanched slivered almonds  
1 (2 ounce) jar pimento peppers, drained and chopped  
3/4 cup raisins  
1 (8 ounce) can diced tomatoes, drained  
1 (6 ounce) can tomato paste  
2 tablespoons white sugar, or to taste  
1 tablespoon dried oregano  
2 teaspoons salt

## Directions

Crumble the ground beef into a large skillet over medium heat. Cook, stirring to crumble, until starting to brown. Add the onion, garlic, bell pepper and jalapeno pepper, and cook until meat is no longer pink. Drain excess grease. Fill the pan with enough water to cover the beef, cover, and simmer over low heat for 30 minutes.

Stir in the almonds, pimentos, raisins, tomatoes, tomato paste and sugar. Season with oregano and salt. Simmer over low heat, stirring occasionally for at least 1 hour.

# Chocolate Dipped Bing Cherries

## Ingredients

1 cup white sugar  
1 1/2 teaspoons vanilla extract  
8 ounces semisweet chocolate,  
chopped  
24 Bing cherries with stems

## Directions

Pour the sugar into a shallow dish. Drop two drops of vanilla at a time into the dish in 24 separate places to form lumps of vanilla sugar. Set aside to allow the lumps to harden.

Pit the cherries carefully from the bottom. I use a small curved dental tool. Make sure the stem stays intact.

When the lumps of sugar have hardened, insert them into the cherries where the pits were; set aside. Melt chocolate in the microwave, stirring every 30 seconds until melted and smooth.

Hold cherries by the stem and dip into the chocolate leaving the very top uncovered. Set on waxed paper to dry. Refrigerate overnight to allow the sugar lumps to dissolve.

# Queso Dip

## Ingredients

1 tablespoon butter  
1 tablespoon cornstarch  
3/4 cup sour cream  
1 cup shredded Cheddar cheese  
1 tablespoon salsa

## Directions

In a medium saucepan over medium heat, melt the butter. Thoroughly stir in the cornstarch. Stir in the sour cream. When the mixture becomes hot and bubbly, mix in Cheddar cheese and salsa. Continue stirring until cheese has melted and mixture begins to thicken, about 10 minutes. Serve hot.

# Chicken Wing Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
3/4 cup pepper sauce (such as Frank's Red Hot®)  
1 cup Ranch-style salad dressing  
2 cups diced cooked chicken  
1 cup shredded Cheddar cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cream cheese and hot pepper sauce until well blended. Mix in the Ranch dressing, chicken and Cheddar cheese. Spread into a 9x13 inch baking dish.

Bake for 30 minutes in the preheated oven. If oil collects on the top, dab it off using a paper towel. Serve with tortilla chips.

# French Dip Sandwiches

## Ingredients

1 (3 pound) boneless beef chuck roast  
1 teaspoon dried oregano  
1 teaspoon dried rosemary, crushed  
1/2 teaspoon seasoned salt  
1/4 teaspoon pepper  
3 cups beef broth  
1 bay leaf  
1 clove garlic, peeled  
sliced French bread

## Directions

Place roast on a rack in a pressure cooker; sprinkle with oregano, rosemary, seasoned salt and pepper. Add broth, bay leaf and garlic. Close cover securely; place pressure regulator on vent pipe.

Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 1 hour. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. remove beef; shred with two forks. Discard bay leaf and garlic from broth. Serve shredded beef on French bread with broth for dipping.



# Zippy Cheese Dip

## Ingredients

1/4 cup chopped onion  
1 tablespoon butter or margarine  
1 (14.5 ounce) can diced tomatoes, drained  
1 pound process American cheese, cubed  
1 teaspoon Worcestershire sauce  
1/2 teaspoon paprika  
1/4 teaspoon salt  
2 drops hot pepper sauce  
2 eggs, beaten  
Crackers

## Directions

In a saucepan, saute onion in butter until tender. Add tomatoes, cheese, Worcestershire sauce, paprika, salt and hot pepper sauce. Cook and stir over medium heat until cheese is melted. Remove from heat. Stir a small amount of hot mixture into eggs. Return all to the pan, stirring constantly. Cook and stir until mixture reaches 160 degrees F. Serve warm with crackers. Store leftovers in the refrigerator.

# Sheila's Greek Style Avocado Dip

## Ingredients

1 avocado - peeled, pitted and diced  
1 clove garlic, minced  
2 tablespoons lime juice  
1 roma (plum) tomato, seeded and diced  
1/4 cup crumbled feta cheese

## Directions

Mash together the avocado, garlic, and lime juice in a bowl until nearly smooth. Fold in the diced tomato and feta cheese.

# Horseradish Dipping Sauce

## Ingredients

2 cups sour cream  
1/4 cup prepared horseradish, or  
to taste  
1 teaspoon lemon juice  
salt to taste  
1 pinch paprika  
1 pinch garlic salt  
1/4 teaspoon dried minced onion

## Directions

In a medium bowl, stir together the sour cream, horseradish and lemon juice. Season with salt, paprika, garlic salt and minced onion. Mix and then chill for about 20 minutes to let the flavors blend before you start dipping.

# Absolutely the Best Nacho Dip Ever

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream  
1/2 cup mayonnaise  
1/4 cup cocktail sauce  
1 cup mild salsa  
3/4 cup diced green onion  
3/4 cup diced red bell pepper  
3/4 cup diced green bell pepper  
2 cups shredded Cheddar cheese  
2 cups shredded lettuce  
1 cucumber, thinly sliced

## Directions

In a blender or food processor, thoroughly mix cream cheese, sour cream and mayonnaise. Spread the mixture evenly in the bottom of a medium serving dish.

In individual layers, top the mixture with cocktail sauce, mild salsa, diced green onion, red bell pepper, green bell pepper, shredded Cheddar cheese and shredded lettuce.

Arrange cucumber slices around the edge of the serving dish. Chill in the refrigerator at least 2 hours before serving.

# Double Cheese Crab Dip

## Ingredients

1 cup Pace® Picante Sauce OR  
Pace® Thick & Chunky Salsa  
1 teaspoon chili powder  
1 (8 ounce) package cream  
cheese, softened  
1 (8 ounce) can refrigerated  
pasteurized crabmeat  
1 cup shredded Cheddar cheese  
1/4 cup sliced pitted ripe olives  
Pita triangles, tortilla chips or fresh  
vegetables

## Directions

Heat the oven to 350 degrees F.

Stir the picante sauce and chili powder in a small bowl. Spread the cream cheese in the bottom of a 9-inch pie plate. Top with the picante sauce mixture, crabmeat, Cheddar cheese and olives.

Bake for 15 minutes or until the mixture is hot and bubbling. Top with additional picante sauce. Serve with the pita triangles, tortilla chips or fresh vegetables for dipping.

# Baked Potato Dip

## Ingredients

2 (16 ounce) containers sour cream  
1 (3 ounce) can bacon bits  
2 cups shredded Cheddar cheese  
1 bunch green onions, chopped

## Directions

In a medium size mixing bowl, combine sour cream, bacon, Cheddar cheese and green onions; stir well. Refrigerate, or serve immediately.

# Hot Crab Dip

## Ingredients

6 tablespoons cream cheese  
1/2 cup mayonnaise  
7 1/2 ounces canned crabmeat,  
drained  
4 tablespoons minced onion  
1 tablespoon lemon juice  
1/2 teaspoon hot pepper sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat cream cheese and mayonnaise until smooth. Stir in the crabmeat, minced onion, lemon juice and Tabasco sauce. Spoon mixture into a small oven-proof dish that has been sprayed with cooking spray.

Bake at 350 degrees F (175 degrees C) for 20 minutes or until the sauce is bubbly. Serve with crackers, potato chips or tortilla chips. You can also use fresh crabmeat in place of the canned crabmeat.

# Artichoke Dip

## Ingredients

1 (14 ounce) can artichoke hearts,  
drained and chopped  
1 cup mayonnaise  
1 cup grated Parmesan cheese  
1 (4 ounce) can diced green chiles

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the artichoke hearts, mayonnaise, cheese and green chilies. Mix well and pour into a 2 quart casserole dish.

Bake for 20 to 25 minutes or until lightly browned. Garnish with chopped green onions and chopped tomato if desired.



# Orange-Ginger Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (7 ounce) jar marshmallow  
creme  
1 tablespoon grated orange peel  
1/8 teaspoon ground ginger  
Assorted fresh fruit

## Directions

In a small mixing bowl, beat cream cheese until smooth. Beat in the marshmallow creme, orange peel and ginger. Cover and refrigerate until serving. Serve with fruit.

# Dill Dip

## Ingredients

2 cups mayonnaise  
2 cups sour cream  
3 tablespoons chopped onion  
1 teaspoon seasoning salt  
3 teaspoons dried dill weed  
1 tablespoon white sugar

## Directions

In a medium bowl, mix together mayonnaise, sour cream, chopped onion, seasoning salt, dill weed, and white sugar. Refrigerate for at least 8 hours before serving to blend flavors.

# Hot Spinach and Artichoke Dip

## Ingredients

8 slices bacon  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 (14 ounce) can quartered  
marinated artichoke hearts,  
drained  
1 (5 ounce) container garlic-herb  
flavored cheese spread  
1 cup grated Parmesan cheese  
1 (8 ounce) container sour cream  
1/2 cup mayonnaise

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble into a medium bowl.

Mix spinach, artichoke hearts, garlic-herb flavored cheese spread, Parmesan cheese, sour cream and mayonnaise into the bowl with bacon.

Scoop mixture into a 7x11 inch baking dish. Bake in the preheated oven 20 minutes, or until bubbly and lightly browned.

# Layered Taco Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (16 ounce) package small curd cottage cheese  
1 (1 ounce) package taco seasoning mix  
1 teaspoon lemon juice  
2 bunches green onions, chopped  
1 (2 ounce) can diced black olives, drained  
1 tomato, chopped  
2 cups shredded lettuce  
2 cups shredded Cheddar cheese

## Directions

In a medium bowl combine cream cheese, cottage cheese, taco seasoning and lemon juice.

In a glass bowl or on a serving platter, layer cheese mixture, green onions, black olives, tomatoes, lettuce and cheese.

# Dried Beef Dip

## Ingredients

1 cup sour cream  
1 cup mayonnaise  
1 (.7 ounce) package dry Italian-style salad dressing mix  
1 (8 ounce) jar dried beef, chopped

## Directions

In a medium bowl, mix sour cream, mayonnaise, dry Italian-style salad dressing mix and dried beef. Cover and chill in the refrigerator 8 hours, or overnight, before serving.

# Hot Mexican Dip

## Ingredients

1 (15 ounce) can chili without beans  
1 (8 ounce) jar salsa  
1 (8 ounce) jar taco sauce  
2 chopped green chile peppers  
crushed red pepper to taste  
2 pounds processed cheese, cubed

## Directions

In a slow cooker set for low heat, place chili without beans, salsa, taco sauce, green chile peppers, crushed red pepper and processed cheese. Stirring occasionally, heat until processed cheese is melted and all ingredients are well blended.

# Italian Sausage Dip

## Ingredients

1 pound ground Italian sausage  
2 tomatoes, chopped  
2 chopped green bell peppers  
2 onions, chopped  
2 (4 ounce) cans chopped green chile peppers  
1 (16 ounce) container sour cream  
1 (8 ounce) package cream cheese

## Directions

Place Italian sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a large bowl, mix together sausage, tomatoes, green bell peppers, onions, green chile peppers, sour cream and cream cheese.

Transfer mixture to a slow cooker. Cook on high heat approximately 1 hour, or until vegetables are soft. Reduce heat and simmer until serving.

# Layered Seafood Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream  
1/4 cup mayonnaise  
1 cup cocktail sauce  
1/2 cup chopped green bell pepper  
3 green onions, chopped  
1 tomato, seeded and chopped  
1 cup cooked crabmeat  
1 cup cooked baby shrimp  
1 cup finely shredded mozzarella cheese

## Directions

In a medium bowl, blend cream cheese, sour cream and mayonnaise.

In the bottom of an approximately 12 inch round serving dish, spread the cream cheese mixture. Pour cocktail sauce evenly over the mixture. Layer with green bell pepper, green onions and tomato. Top with crabmeat and shrimp. Sprinkle with mozzarella.

Cover and chill in the refrigerator at least 2 hours before serving.



# Tangy Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup mayonnaise  
1/4 cup sour cream  
2 (4.5 ounce) cans small shrimp, drained  
1 (8 ounce) jar cocktail sauce  
1 cup shredded mozzarella cheese  
1/4 cup chopped green onion  
1/4 cup chopped green bell pepper  
1 tomato, chopped

## Directions

In a medium bowl, mix together the cream cheese, mayonnaise and sour cream until smooth. Spread into the bottom of a serving dish. Top with layers in the following order: shrimp, cocktail sauce, mozzarella cheese, green onion, green pepper, and tomato. Cover and refrigerate for 1 hour before serving.

# Cheesy Chili Dip I

## Ingredients

1/2 pound finely chopped pork  
16 ounces processed cheese  
food, cubed  
1 (10 ounce) can diced tomatoes  
with green chile peppers, drained  
1 cup condensed cream of  
mushroom soup  
1 (15 ounce) can chili  
1 (14.5 ounce) package tortilla  
chips

## Directions

Place pork in a medium skillet. Cook over medium heat until evenly brown. Drain and set aside.

In a crockpot or slow cooker over medium heat, combine the processed cheese food, diced tomatoes with green chile peppers, cream of mushroom soup, chili and cooked pork. Heat until all the cheese is melted. Serve with tortilla chips.

# Mexican Layered Dip

## Ingredients

1 (16 ounce) can refried beans  
1 (1.25 ounce) package taco seasoning mix  
1 large tomato, seeded and chopped  
1 cup guacamole  
1 cup sour cream, room temperature  
1 cup shredded sharp Cheddar cheese  
1/2 cup chopped green onions  
1/4 cup chopped black olives

## Directions

Spread refried beans in the bottom of a (1-quart) shallow edged serving dish (you can use a transparent dish if you'd like). Sprinkle the seasoning packet over the beans. Layer the diced tomatoes over the beans, the sour cream over the tomatoes, and the guacamole over the sour cream. Sprinkle the entire layered dip with cheddar cheese, followed by green onion and finishing it off with a layer of black olives. Cover and refrigerate until ready to serve.

# Easiest Slow Cooker French Dip

## Ingredients

3 pounds beef sirloin roast  
1 (1 ounce) packet dry au jus mix  
1 cup water  
8 (1 ounce) slices provolone cheese  
8 hoagie rolls, split lengthwise

## Directions

Place the beef roast into a slow cooker. Stir together the water and au jus mix; pour over the roast. Cover and cook on Low for 6 to 8 hours.

Remove the roast from the slow cooker and shred or slice. Open the hoagie rolls and top with beef and provolone cheese. Serve with small bowls of the hot au jus from the slow cooker.

# Spicy Crab Dip

## Ingredients

1 (2 pound) loaf processed  
cheese, cubed  
1 (10 ounce) can diced tomatoes  
with green chile peppers, drained  
1/2 pound imitation crabmeat

## Directions

In a medium saucepan over medium heat, melt the processed cheese. Mix in the diced tomatoes with green chile peppers and imitation crabmeat. Cook 10 to 15 minutes, stirring occasionally. Serve hot with tortilla chips.

# Easy Slow Cooker French Dip

## Ingredients

4 pounds rump roast  
1 (10.5 ounce) can beef broth  
1 (10.5 ounce) can condensed  
French onion soup  
1 (12 fluid ounce) can or bottle  
beer  
6 French rolls  
2 tablespoons butter

## Directions

Trim excess fat from the rump roast, and place in a slow cooker. Add the beef broth, onion soup and beer. Cook on Low setting for 7 hours.

Preheat oven to 350 degrees F (175 degrees C).

Split French rolls, and spread with butter. Bake 10 minutes, or until heated through.

Slice the meat on the diagonal, and place on the rolls. Serve the sauce for dipping.

# Seven Layer Dip II

## Ingredients

2 avocados - peeled, pitted and diced  
1 1/2 tablespoons fresh lime juice  
1/4 cup chopped fresh cilantro  
1/4 cup salsa  
garlic salt to taste  
ground black pepper to taste  
1 (8 ounce) container sour cream  
1 (1 ounce) package taco seasoning mix  
4 roma (plum) tomatoes, diced  
1 bunch green onions, finely chopped  
1 (16 ounce) can refried beans  
2 cups shredded Mexican-style cheese blend  
1 (2.25 ounce) can black olives - drained and finely chopped

## Directions

In a medium bowl, mash the avocados. Mix in lime juice, cilantro, salsa, garlic salt and pepper.

In a small bowl, blend the sour cream and taco seasoning.

In a 9x13 inch dish or on a large serving platter, spread the refried beans. Top with sour cream mixture. Spread on guacamole. Top with tomatoes, green onions, Mexican-style cheese blend and black olives.

# NILLA Dippers

## Ingredients

12 NILLA Wafers, divided  
2 tablespoons peanut butter  
1 square BAKER'S Semi-Sweet  
Baking Chocolate

## Directions

Spread 6 of the wafers each with 1 tsp. peanut butter. Top each with second wafer to make six cookie sandwiches.

Microwave chocolate in microwaveable bowl on HIGH 30 sec. or until melted.

Dip each cookie sandwich halfway into melted chocolate. Place on waxed paper; refrigerate 10 min. or until chocolate is set.



# Clam Dip

## Ingredients

3 (6.5 ounce) cans minced clams  
2 tablespoons fresh lemon juice  
1/4 cup chopped onion  
1/2 cup butter  
1 pinch ground black pepper  
1 cup dry bread crumbs  
1 (8 ounce) package shredded  
sharp Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the clams, lemon juice, onion, butter, pepper, and bread crumbs in a mixing bowl, and stir until blended. Pour the mixture into a baking dish, and sprinkle the top with Cheddar cheese. Bake until the mixture is bubbly, about 20 minutes. Serve warm.

# Layered Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) jar cocktail sauce  
1/2 pound cooked baby shrimp  
3 green onions, chopped  
1 (2.25 ounce) can sliced black olives, drained

## Directions

Spread cream cheese on a medium round serving platter. Layer with cocktail sauce. Top with baby shrimp, green onions and olives. Chill in the refrigerator at least 30 minutes before serving.

# Easy Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
16 ounces marshmallow creme  
1 tablespoon maraschino cherry juice

## Directions

Place cream cheese and marshmallow cream in a microwave-safe bowl. Place in microwave and cook on medium-high for 20 seconds increments, until softened.

Stir cherry juice into the cream cheese and marshmallow creme mixture. Cover and refrigerate until chilled.

# Daryl's Mexican Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (16 ounce) container sour cream  
3 bunches green onions, chopped  
1 (8 ounce) jar salsa  
2 tomatoes, diced  
2 (6 ounce) cans sliced black olives, drained  
1 (8 ounce) package shredded Cheddar cheese

## Directions

In a medium serving dish, mix the cream cheese, sour cream and green onions. Top with salsa, and layer with tomatoes, black olives and Cheddar cheese.

# Shrimp Dip I

## Ingredients

1 (10.75 ounce) can condensed cream of shrimp soup  
1 (8 ounce) package cream cheese, softened  
1 (4 ounce) can small shrimp, drained  
1 tablespoon chopped green onion

## Directions

In a medium bowl, beat softened cream cheese and undiluted cream of shrimp soup together until fluffy. Stir in shrimp.

Microwave for about 2 minutes, or until warm. Sprinkle chopped green onion on top.

# Giant Strawberries with Raspberry Dip

## Ingredients

1 cup fresh raspberries  
1 cup low-fat cottage cheese  
1/2 cup part-skim ricotta cheese  
2 tablespoons nonfat evaporated milk  
2 teaspoons almond extract  
12 fresh strawberries

## Directions

Puree the raspberries in the blender. Pour the puree in a bowl. Blend in cottage cheese, ricotta cheese, milk, and almond extract by hand and mix well. Place the dip in a pretty bowl and chill for 2 hours. Serve the dip surrounded by the strawberries.

# Peanut Butter Fruit Dip

## Ingredients

2 cups skim milk  
1/2 cup light sour cream  
1 (3.4 ounce) package instant  
vanilla pudding and pie filling mix  
1 cup JIF® Reduced Fat Peanut  
Butter  
1/3 cup sugar  
Apple and banana slices (or any  
fruit of your choice)

## Directions

Combine milk, sour cream, and pudding mix in medium bowl. Whisk until smooth. Stir peanut butter until evenly mixed throughout; measure after stirring. Stir peanut butter and sugar into pudding mixture; mix until well blended.

Serve with sliced apples or banana chunks. Store in refrigerator. If dip becomes too thick, stir in additional milk.

# Delicious Shrimp Dip

## Ingredients

1 (8 ounce) container sour cream  
1 (8 ounce) package cream  
cheese, softened  
1 1/2 cups mayonnaise  
3 tablespoons Worcestershire  
sauce  
3 tablespoons dried parsley  
1 1/2 teaspoons onion salt  
1 1/2 teaspoons celery salt  
1 pinch garlic salt  
1 (4 ounce) can small shrimp,  
drained

## Directions

In a medium-sized mixing bowl, combine sour cream, cream cheese, mayonnaise, Worcestershire sauce, parsley, onion salt, celery salt and garlic salt. Mix well. Fold in drained shrimp meat. Cover and chill at least 4 hours, to allow flavors to blend.



# Radish Dip

## Ingredients

4 cloves garlic, peeled  
6 radishes, quartered  
2 (8 ounce) packages cream  
cheese, softened

## Directions

Place garlic in the container of a food processor, and pulse until finely minced. Add radishes, and mince. Add cream cheese, and mix until well blended. Transfer to a serving dish, and chill until serving.

# Refreshing Fruit Dip

## Ingredients

1 (16 ounce) package frozen  
unsweetened peach slices,  
thawed  
1 (10 ounce) package frozen  
sweetened sliced strawberries,  
thawed  
1 tablespoon lemon juice  
1/4 teaspoon almond extract  
Assorted fresh fruit

## Directions

In a food processor, combine the first four ingredients; cover and process until smooth. Serve with fruit.

# Calico Cheese Dip

## Ingredients

4 cups shredded Monterey Jack cheese  
1 (4 ounce) can chopped green chilies  
1 (2.25 ounce) can sliced ripe olives, drained  
4 green onions, sliced  
3 medium tomatoes, seeded and diced  
1/2 cup minced fresh parsley  
1 envelope Italian salad dressing mix  
Tortilla chips

## Directions

In a mixing bowl, combine the cheese, chilies, olives, onions, tomatoes and parsley. Prepare salad dressing mix according to package directions; pour over cheese mixture and mix well. Serve immediately with tortilla chips.

# Balsamic Dijon Dipping Sauce

## Ingredients

1/4 cup balsamic vinegar  
1 teaspoon white sugar  
1 teaspoon water  
2 tablespoons Dijon-style  
prepared mustard  
salt and pepper to taste

## Directions

In a small mixing bowl, combine balsamic vinegar, sugar, water, mustard, and salt and pepper to taste. Mix well. If the consistency is too watery, add more mustard until the desired consistency is reached. Cover, and chill before serving.

# Quick Egg Roll Dipping Sauce

## Ingredients

3 tablespoons soy sauce  
3 tablespoons rice vinegar  
1/8 teaspoon sesame oil  
1 teaspoon ground ginger  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder

## Directions

Whisk together soy sauce, rice vinegar, sesame oil, ginger, garlic powder, and onion powder until smooth. Distribute in small dipping dishes.

# Spinach Dip With Cajun Pita Chips

## Ingredients

2 cups sour cream  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
squeezed dry  
1/4 cup finely chopped sweet red  
pepper  
1/4 cup chopped green onions  
1 garlic clove, minced  
1/4 teaspoon salt  
1/4 teaspoon hot pepper sauce  
CHIPS:  
5 pita breads, halved and split  
1/2 cup butter, melted  
1/2 teaspoon Cajun seasoning  
1/4 teaspoon ground cumin

## Directions

In a bowl, combine the sour cream, spinach, red pepper, onions, garlic, salt and hot pepper sauce. Cover and refrigerate for at least 1 hour.

Meanwhile, for chips, cut each pita half into four wedges. Combine the butter, Cajun seasoning and cumin; brush over rough side of pita wedges. Place on ungreased baking sheets. Bake at 400 degrees F for 8-10 minutes or until chips are golden brown and crisp. Serve with dip.

# Super Bowl Salsa Dip

## Ingredients

1 (2 pound) loaf processed cheese, cubed  
1 cup milk  
1 (12 ounce) package ground pork sausage  
1 white onion, chopped  
1 (24 ounce) jar medium salsa  
1/2 (15 ounce) can black beans, drained and rinsed  
1 bunch green onions, chopped  
1 (12 ounce) package tortilla chips

## Directions

In a slow cooker set to high heat, place the processed cheese and milk. Cover and, stirring occasionally, cook until the cheese has melted and is well blended with the milk.

Place ground pork sausage in a medium skillet. Cook over medium high heat until evenly brown. Mix in white onion. Cook and stir until onion is translucent. Remove from heat and drain.

Stir sausage mixture into the cheese mixture. Reduce heat to low. Mix in salsa and black beans. Continue cooking, stirring occasionally, approximately 1 hour.

Garnish with green onions and serve with tortilla chips.

# Marinara Dipping Sauce

## Ingredients

1 tablespoon olive oil  
2 cloves garlic, chopped  
5 tomatoes, peeled and finely  
chopped  
1 teaspoon white sugar  
1/4 cup water  
2 teaspoons chopped fresh basil  
salt and pepper to taste

## Directions

In a large skillet, heat oil and saute garlic until light brown and softened. Be careful not to burn the garlic. Stir in tomatoes, sugar, water, basil, and salt and pepper.

Bring contents of the pan to a boil. Cover and simmer on low heat for approximately 45 minutes, stirring occasionally. Serve warm.



# Brocomole Dip

## Ingredients

2 cups chopped fresh broccoli,  
cooked and chilled  
1/4 cup reduced fat sour cream  
3 tablespoons chopped onions  
1 tablespoon mayonnaise  
1 lemon, juiced  
1/4 teaspoon chili powder

## Directions

In a food processor or blender, combine the broccoli, sour cream, onion, mayonnaise, lemon juice and chile powder. Blend until smooth. Transfer to a medium bowl, cover and refrigerate until chilled.

# Cheesy Artichoke Dip

## Ingredients

1 (14 ounce) can artichoke hearts, drained and chopped  
1 (6 ounce) can marinated artichoke hearts, drained and chopped  
1 (4 ounce) can chopped green chile peppers, drained  
1 cup mayonnaise  
1 (4 ounce) package grated Parmesan cheese  
1 (8 ounce) package shredded mozzarella cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix artichoke hearts, marinated artichoke hearts, green chile peppers, mayonnaise, Parmesan cheese and mozzarella cheese.

Spread the mixture in a small baking dish. Bake in the preheated oven 30 minutes, until lightly browned and bubbly.

# Hot Sausage Dip

## Ingredients

1 pound ground pork sausage  
1 1/2 cups chopped onions  
1 (10 ounce) can diced tomatoes  
with green chile peppers, drained  
1 (8 ounce) package cream  
cheese  
1 (16 ounce) container sour cream  
1 tablespoon crushed red pepper

## Directions

Place pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown.

Drain sausage and stir in onions. Cook until slightly tender, about 2 minutes. Mix in diced tomatoes with green chile peppers. Stirring occasionally, allow the mixture to simmer approximately 15 minutes.

Blend cream cheese and sour cream into the sausage mixture. Season with crushed red pepper.

# Dog Food Dip

## Ingredients

2 pounds lean ground beef  
1 onion, chopped  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 pound processed cheese food, cubed  
1 (12 ounce) jar sliced jalapeno peppers, drained

## Directions

Place lean ground beef and onion in a large, deep skillet over medium high heat. Cook until beef is evenly brown and onion is soft. Drain and turn heat to medium low.

Pour in condensed cream of mushroom soup. Mix in processed cheese food and desired amount of jalapeno peppers. Cook and stir until all ingredients are well blended, about 10 minutes.

Transfer the mixture to a medium bowl. Cover and chill in the refrigerator 8 hours, or overnight.

Reheat the mixture in a slow cooker, mixing in about 1 tablespoon of water to thin if necessary, before serving.

# Salmon Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream  
1/4 cup butter, softened  
2 tablespoons chopped pimento peppers  
1 tablespoon chopped fresh parsley  
1 teaspoon grated onion  
1 (7 ounce) can salmon, drained, bones and skin removed  
1/4 teaspoon dried dill weed

## Directions

In a medium bowl, combine the cream cheese, sour cream, butter, pimentos, parsley and onion; beat with an electric mixer until smooth. Stir in the salmon and dill. Cover and refrigerate until serving.

# Jen's Nine Layer Dip

## Ingredients

2 skinless, boneless chicken breast halves  
1 1/2 tablespoons chopped fresh cilantro  
1 tablespoon vegetable oil  
4 slices lean bacon, chopped  
1 (16 ounce) can refried beans  
1 teaspoon taco seasoning mix  
1 cup sour cream  
3/4 cup shredded Cheddar cheese  
1 cup prepared guacamole  
1 cup diced tomatoes  
1 1/2 tablespoons chopped fresh cilantro  
2 tablespoons sliced black olives  
2 tablespoons finely sliced green onions  
1/4 cup shredded Cheddar cheese

## Directions

Place the chicken, 1 1/2 tablespoons of cilantro, and vegetable oil in a skillet over medium heat, and pan-fry the chicken breasts until lightly golden brown, no longer pink in the middle, and the juices run clear, about 5 minutes per side. Remove the chicken and set aside. When cooled, cut into cubes.

Place the bacon in the same skillet, and cook over medium-high heat, stirring often, until evenly browned, about 10 minutes. Mix the refried beans into the skillet with the bacon, and cook, stirring frequently, until the beans are hot and bubbling, 5 to 10 minutes. Mix the taco seasoning and sour cream together in a bowl.

To assemble, spread the hot bean and bacon mixture into the bottom of an 8x8-inch glass dish. Sprinkle the chicken cubes over the bean mixture, then follow with these layers: 3/4 cup of Cheddar cheese, guacamole, sour cream mixture, and sliced tomatoes. Sprinkle the top with 1 1/2 tablespoons of cilantro, black olives, green onions, and 1/4 cup of shredded cheddar cheese.

# Shelia's Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 (8 ounce) cans crushed pineapple, drained  
1/2 cup chopped green bell pepper  
1/2 cup chopped red bell pepper  
2 teaspoons garlic powder  
2 teaspoons seasoned salt  
2 tablespoons dried minced onion flakes  
1 1/2 cups finely chopped pecans

## Directions

In a large bowl, thoroughly mix the cream cheese, pineapple, green bell pepper, red bell pepper, garlic powder, seasoned salt, onion flakes and pecans. Refrigerate about 2 hours, or until chilled.

# Hot Clam Dip IV

## Ingredients

3 (6.5 ounce) cans minced clams,  
with juice  
2 teaspoons lemon juice  
1/2 cup butter  
1 green bell pepper, chopped  
1 onion, chopped  
2 cloves garlic, peeled and  
minced  
1 1/2 teaspoons dried oregano  
1 1/2 teaspoons dried parsley  
1 dash hot pepper sauce  
crushed red pepper to taste  
3/4 cup seasoned bread crumbs

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium saucepan over medium low heat, slowly cook and stir the clams and lemon juice approximately 15 minutes

In a separate medium saucepan over medium low heat, mix butter, green bell pepper, onion, garlic, oregano, parsley, hot pepper sauce and crushed red pepper. Slowly cook and stir until tender, about 15 minutes.

Transfer the clam mixture and the butter mixture to an 8x8 inch baking dish. Mix in the seasoned bread crumbs. Bake in the preheated oven 20 minutes, until bubbly and lightly browned.



# Melon with Minted Lime Dip

## Ingredients

1/4 cup sugar  
1/4 cup water  
6 tablespoons lime juice  
2 tablespoons minced fresh mint  
2 teaspoons grated lime peel  
1 1/2 teaspoons ground ginger  
8 cups melon balls or cubes  
MINTED LIME DIP;  
1 cup sour cream  
2 tablespoons sugar  
1 tablespoon lime juice  
2 teaspoons grated lime peel

## Directions

In a bowl, combine the sugar, water, lime juice, mint, lime peel and ginger. Add melon balls. Cover and refrigerate for 1-6 hours. Thread melon onto wooden skewers or toothpicks. In a bowl, combine dip ingredients. Serve with melon.

# Creamy Parsley Veggie Dip

## Ingredients

1 cup fat-free mayonnaise  
1 cup reduced-fat sour cream  
1/3 cup minced fresh parsley  
2 tablespoons finely chopped onion  
1 tablespoon Dijon mustard  
1 garlic clove, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
Assorted fresh vegetables

## Directions

In a bowl, combine the first eight ingredients. Cover and refrigerate for at least 2 hours. Serve with vegetables.

# PHILADELPHIA Tuscan Dip

## Ingredients

1 (250 g) package PHILADELPHIA  
Brick Cream Cheese, softened  
2 tablespoons sour cream  
1/2 cup oil-packed sun-dried  
tomatoes, drained, finely chopped  
1/2 cup chopped black olives  
1/4 cup finely chopped red onion

## Directions

Mix cream cheese and sour cream in medium bowl until well blended.

Add remaining ingredients; mix well.

Serve with assorted Christie Crackers or cut-up fresh vegetables.

# Artichoke & Spinach Dip Restaurant Style

## Ingredients

4 cloves garlic  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 (14 ounce) can artichoke hearts,  
drained and chopped  
1 (10 ounce) container Alfredo-  
style pasta sauce  
1 cup shredded mozzarella  
cheese  
1/3 cup grated Parmesan cheese  
1/2 (8 ounce) package cream  
cheese, softened

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place garlic in a small baking dish. Bake in the preheated oven 20 to 30 minutes, until soft. Remove from heat. When cool enough to touch, squeeze softened garlic from skins.

In an 8x8 inch baking dish, spread the roasted garlic, spinach, artichoke hearts, Alfredo-style pasta sauce, mozzarella cheese, Parmesan cheese and cream cheese.

Cover and bake in the preheated oven 30 minutes, or until cheeses are melted and bubbly. Serve warm.

# Pink Fruit Dip

## Ingredients

2 (6 ounce) containers vanilla yogurt  
1 cup mayonnaise  
1 cup sour cream  
1/4 cup white sugar  
1/4 cup grenadine

## Directions

In a bowl, stir together yogurt, mayonnaise, sour cream, sugar, and grenadine; mix well. Cover and refrigerate 2 hours to overnight to allow flavors to meld.

# Basic Guacamole Dip

## Ingredients

4 ripe avocados - peeled, pitted,  
and mashed  
2 tomatoes, diced  
2 tablespoons minced onion  
1 tablespoon lemon juice

## Directions

Thoroughly mix together the avocado, tomato, onion, and lemon juice in a bowl. Serve immediately. Store unused portions in refrigerator.

# Campbell's Kitchen Warm Spinach Dip

## Ingredients

Vegetable cooking spray  
1 medium onion, chopped  
2 (10 ounce) packages frozen  
chopped spinach, thawed and  
well drained  
2 tablespoons all-purpose flour  
1 cup milk  
1 cup PaceB® Picante Sauce  
4 ounces shredded part-skim  
mozzarella cheese  
tortilla chips or fresh vegetables

## Directions

Spray a 2-quart saucepan with the cooking spray and heat over medium heat for 1 minute. Add the onion and cook until it's tender, stirring occasionally.

Stir the spinach and flour in the skillet. Gradually stir the milk in the skillet. Cook and stir until the mixture boils and thickens. Stir in the picante sauce and cheese and cook until the cheese is melted. Serve with the tortilla chips for dipping.

# Chutney Dip

## Ingredients

1 cup reduced-fat plain yogurt  
3 tablespoons chutney  
2 tablespoons chopped green onions  
1 teaspoon curry powder  
1 medium green bell pepper  
Assorted fresh vegetables

## Directions

In a small bowl, combine the yogurt, chutney, onions and curry powder. Cover and refrigerate for 2 hours. Cut top off green pepper; remove seeds and membrane. Fill with dip. Serve with vegetables.



# Tammy's Philly Cheese Steak Dip

## Ingredients

1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1/2 cup Italian dressing  
1 cup shredded provolone cheese  
1 (8 ounce) package cream cheese, softened  
1/4 cup mayonnaise  
salt and pepper to taste  
1/2 pound sliced roast beef, chopped  
1/4 cup grated Parmesan cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the onion, green pepper, and Italian dressing in a large skillet over medium heat; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the provolone, cream cheese, mayonnaise, salt, and pepper; stir until the cheese has melted. Remove the skillet from the heat and stir in the roast beef.

Pour the mixture into an oven proof baking dish and sprinkle with Parmesan cheese. Bake uncovered for 25 minutes or until hot and bubbly.

# White Bean Dip

## Ingredients

2 (15 ounce) cans cannellini  
beans, rinsed and drained  
1/3 cup chopped fresh cilantro  
3 cloves garlic, crushed or to taste  
1/3 cup olive oil  
1 1/2 lemons, juiced  
salt and pepper to taste

## Directions

In a food processor, combine the cannellini beans, cilantro, garlic, olive oil and lemon juice. Process until smooth, or to your desired consistency. Taste, and season with salt and pepper.

# Hot Clam Dip I

## Ingredients

2 (6.5 ounce) cans minced clams, drained  
1 teaspoon lemon juice  
1/2 cup butter  
1 small onion, minced  
1/2 green bell pepper, minced  
1 teaspoon dried parsley  
1 teaspoon dried oregano  
1 dash hot pepper sauce  
1 pinch ground cayenne pepper  
1/2 cup dried bread crumbs, seasoned  
1/2 cup shredded Cheddar cheese  
1 pinch paprika

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Combine minced clams and lemon juice in a small saucepan. Bring mixture to a simmer. Simmer for 15 minutes.

In a medium-size saucepan, combine butter, onion, green bell pepper, parsley, oregano, hot sauce, and red pepper. Stir vegetables over a medium-low heat until butter or margarine is melted. Mix in the clams and breadcrumbs.

Pour mixture into an ovenproof baking dish and top with 1/2 cup shredded Cheddar cheese and sprinkle with paprika.

Bake uncovered for 20 minutes.

# Nacho Rice Dip

## Ingredients

1 (6.8 ounce) package Spanish rice and vermicelli mix  
2 tablespoons butter or margarine  
2 cups water  
1 (14.5 ounce) can diced tomatoes, undrained  
1 pound ground beef  
1 pound process American cheese, cubed  
1 (14.5 ounce) can stewed tomatoes  
1 (8 ounce) jar process cheese sauce  
Tortilla chips

## Directions

In a large saucepan, cook rice mix in butter until golden. Stir in water and diced tomatoes; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until rice is tender.

Meanwhile, in a skillet, cook beef until no longer pink. Drain and add to the rice. Stir in cheese, stewed tomatoes and cheese sauce; cook and stir until cheese is melted. Transfer to a slow cooker; cover and keep warm on low. Serve with tortilla chips.

# Tangy Tuna Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 lemons, juiced  
1 lime, juiced  
1/2 green onion, chopped  
dried dill weed to taste  
salt and pepper to taste  
1 (12.5 ounce) can water-packed tuna, drained and flaked  
1 teaspoon olive oil

## Directions

In a medium bowl, mix cream cheese, lemon juice, lime juice, green onion, dill weed, salt and pepper. Blend until smooth. Mix in the tuna and olive oil. Cover and chill in the refrigerator approximately 25 minutes.

# Hot Chicken Dip

## Ingredients

2 (10 ounce) cans chunk chicken  
1 (14.5 ounce) can diced tomatoes  
with green chile peppers  
1 (8 ounce) package cream  
cheese  
2 (10.75 ounce) cans condensed  
cream of chicken soup

## Directions

In a medium saucepan over medium heat, mix together the chicken, diced tomatoes with green chile peppers, cream cheese and cream of chicken soup. Cook 20 minutes, stirring frequently, until the dip begins to thicken.

# Corned Beef Bagel Dip

## Ingredients

3/4 cup mayonnaise  
3/4 cup sour cream  
2 (2.5 ounce) packages thinly  
sliced deli corned beef, chopped  
1/4 cup chopped onion  
1 tablespoon minced fresh parsley  
1/2 teaspoon seasoned salt  
1 teaspoon prepared horseradish  
(optional)  
3 bagels, cut into bite-size pieces

## Directions

In a bowl, combine mayonnaise and sour cream. Stir in the corned beef, onion, parsley, seasoned salt and horseradish if desired. Serve with bagel pieces.

# Spinach and Artichoke Dip

## Ingredients

1 (14 ounce) can artichoke hearts,  
drained and chopped  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 cup mayonnaise  
1 cup grated Parmesan cheese  
2 1/2 cups shredded Monterey  
Jack cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 1 quart baking dish.

In a medium bowl, mix together artichoke hearts, spinach, mayonnaise, Parmesan cheese and 2 cups Monterey Jack cheese. Transfer mixture to the prepared baking dish, and sprinkle with remaining 1/2 cup of Monterey Jack cheese.

Bake in the center of the preheated oven until the cheese is melted, about 15 minutes.



# Hot Artichoke Dip with Sun-Dried Tomatoes

## Ingredients

1 cup Parmesan cheese  
1 cup mayonnaise  
1 teaspoon garlic powder  
1 (14 ounce) can artichoke hearts,  
drained and excess juice  
squeezed out  
2 tablespoons thinly sliced green  
onions  
2 tablespoons chopped sun-dried  
tomatoes  
1 teaspoon paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8-inch baking dish.

In a medium bowl, mix together the Parmesan cheese, mayonnaise, and garlic powder. Stir in the artichokes, green onions, and sun-dried tomatoes. Mix well, and transfer to the prepared baking dish.

Bake in a preheated oven until lightly browned, about 25 minutes. Sprinkle with paprika, and serve.

# Seafood Alfredo Dip

## Ingredients

3 tablespoons butter  
2 tablespoons all-purpose flour  
1 cup heavy cream  
2 (4 ounce) cans shrimp, drained  
1 (6 ounce) can crabmeat, drained  
1/4 cup shredded Parmesan cheese  
1/2 teaspoon salt  
1/8 teaspoon white pepper

## Directions

Melt the butter in a pan over medium heat. Whisk in the flour, and cook to make a smooth paste, about 5 minutes. Gradually stir in the heavy cream. Continue to whisk the mixture until thick and smooth, about 5 minutes. Stir in the shrimp and crabmeat. Add the Parmesan cheese, and stir until melted. Season to taste with salt and white pepper. Serve warm as a dip.

# Hot Corn Dip

## Ingredients

1 (15 ounce) can white corn,  
drained  
1 (15 ounce) can yellow corn,  
drained  
1 (10 ounce) can diced tomatoes  
with green chile peppers, drained  
1 (8 ounce) package cream  
cheese, diced and softened  
1/2 teaspoon chili powder  
1/2 teaspoon garlic powder  
chopped fresh cilantro to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix white corn, yellow corn, diced tomatoes with green chile peppers, cream cheese, chili powder, garlic powder and cilantro.

Bake in the preheated oven 30 minutes, or until hot bubbly

# Arlene's Shrimp Dip

## Ingredients

1 (6.5 ounce) can small shrimp,  
drained  
3 tablespoons creamy salad  
dressing, e.g. Miracle Whip B„Ÿ  
1 tablespoon minced onion  
1/8 teaspoon curry powder  
paprika

## Directions

In a medium bowl, place the small shrimp. Mash with a fork. Mix in creamy salad dressing, e.g. Miracle Whip B„Ÿ, curry powder and onion. Thoroughly blend. Garnish with paprika. Cover and chill in the refrigerator at least 45 minutes before serving.

# Artichoke Dip I

## Ingredients

1 cup mayonnaise  
1 cup grated Parmesan cheese  
2 (6.5 ounce) jars marinated  
artichoke hearts, drained  
2 cups shredded mozzarella  
cheese  
1 1/2 teaspoons garlic powder  
1 teaspoon paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, thoroughly mix the mayonnaise, Parmesan, artichoke, mozzarella and garlic powder. Transfer the mixture to an 8x8 inch baking dish.

Bake 30 minutes, or until the surface is lightly browned and bubbly.

Sprinkle with paprika and serve warm.

# Shrimp Artichoke Dip

## Ingredients

1 cup shredded Cheddar cheese  
1 cup grated Parmesan cheese  
1 (14 ounce) can artichoke hearts,  
drained  
1/2 cup chopped green onions  
1/2 teaspoon garlic salt  
1/2 cup mayonnaise  
1 cup cooked and peeled shrimp  
paprika, for garnish

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix together Cheddar cheese, Parmesan cheese, artichoke hearts, green onions, garlic salt, mayonnaise and shrimp. Sprinkle with paprika.

Bake in the preheated oven 20 minutes, or until bubbly and lightly browned.

# Ruthann's Beefy Bean Dip

## Ingredients

2 (19 ounce) cans canned kidney beans, drained  
1 (16 ounce) can refried beans  
1 small onion  
1 pound lean ground beef  
1 (4 ounce) can canned jalapeno pepper  
1/2 cup hot sauce  
1 (1 ounce) package taco seasoning mix  
3 bunches green onion, diced  
16 ounces Cheddar cheese, shredded

## Directions

In a large saucepan over medium heat, combine the kidney beans, refried beans, onion, ground beef, jalapenos, hot sauce and taco seasoning. Cook for 10 minutes or until beef is brown.

Add the green onions and grated cheese just before serving. Serve hot with tortilla chips and sliced jalapenos if desired.

# Chili Cheese Dip

## Ingredients

1 pound process American  
cheese, cubed  
1 (15 ounce) can chili con carne  
without beans  
1 (4 ounce) can chopped green  
chilies  
Tortilla chips

## Directions

Combine cheese, chili and chilies in a saucepan or fondue pot. Heat over medium-low, stirring frequently, until the cheese melts. Serve warm with tortilla chips.



# Southwest Dipping Sauce

## Ingredients

1/2 cup mayonnaise  
2 teaspoons ketchup  
2 tablespoons cream-style  
horseradish sauce  
1/4 teaspoon paprika  
1/4 teaspoon salt  
1/8 teaspoon dried oregano  
1 pinch ground black pepper  
1 pinch cayenne pepper

## Directions

In a small bowl, stir together the mayonnaise, ketchup, horseradish, paprika, salt, oregano, black pepper and cayenne pepper. Store covered in the refrigerator until needed.

# A-Plus Italian Olive Oil Balsamic Bread Dip

## Ingredients

3 large cloves garlic, minced  
2 tablespoons balsamic vinegar  
5 tablespoons extra-virgin olive oil  
1/2 teaspoon crushed red pepper flakes  
1 teaspoon fresh rosemary, chopped  
1 pinch salt and black pepper

## Directions

Place the garlic, balsamic vinegar, olive oil, red pepper flakes, rosemary, and salt and pepper into a shallow bowl in that order. To serve, spoon small amount onto bread.

# Tex Mex Black Bean Dip

## Ingredients

1 (15 ounce) can black beans,  
rinsed and drained  
1 teaspoon vegetable oil  
1/2 cup chopped onion  
2 cloves garlic, minced  
1/2 cup fresh corn kernels  
3/4 cup chopped tomatoes  
1/2 cup mild picante sauce  
1 teaspoon ground cumin  
1 teaspoon chili powder  
1/2 cup shredded Monterey Jack  
cheese  
1/4 cup chopped fresh cilantro  
1 tablespoon fresh lime juice

## Directions

Place black beans in a medium size mixing bowl, partially mash beans -- beans should remain a little chunky.

In a medium size frying pan, heat oil over a medium heat. Stir in onion and garlic and saute for 4 minutes.

Mix beans, corn, tomato, picante sauce, cumin, and chili powder into the frying pan; cook for 5 minutes or until thickened. Remove the pan from the heat, mix in cheese, cilantro and lime juice; stir until cheese is melted.

# Hot Mustard Pretzel Dip

## Ingredients

1/4 cup ground mustard  
1/4 cup vinegar  
1/4 cup sugar  
1 egg yolk  
2 tablespoons honey  
pretzels

## Directions

In a small saucepan, combine mustard and vinegar; let stand for 30 minutes. Whisk in the sugar and egg yolk until smooth. Cook over medium heat, whisking constantly, until mixture just begins to simmer and is thickened, about 7 minutes. Remove from the heat; whisk in honey. Chill. Serve with pretzels. Store in the refrigerator.

# Easy Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (4.5 ounce) can small shrimp, drained  
1 (8 ounce) jar cocktail sauce

## Directions

Place the cream cheese in the center of a serving platter.

In a small bowl, gently blend the shrimp and cocktail sauce. Pour the mixture over the cream cheese. Refrigerate until serving.

# Fruit Dip

## Ingredients

8 ounces cream cheese  
1/2 cup marshmallow creme  
2 cups frozen whipped topping,  
thawed  
1/4 cup unsweetened pineapple  
juice

## Directions

Blend together the cream cheese, marshmallow cream and thawed topping. Add enough pineapple juice to make it dipping consistency. Chill for 1 hour.

# Oriental Dipping Sauce

## Ingredients

1/4 cup soy sauce  
1/2 teaspoon toasted sesame oil  
1 clove garlic, minced  
1 teaspoon green onions,  
chopped  
1 tablespoon water  
2 tablespoons hoisin sauce  
1/4 teaspoon minced fresh ginger  
1/2 teaspoon white sugar

## Directions

In a small mixing bowl, combine soy sauce, sesame oil, garlic, green onion, water, hoisin sauce, ginger, and sugar. Mix well, add additional hoisin sauce to thicken mixture to your desired consistency if needed. Cover the sauce, and refrigerate for 1 to 2 hours to allow flavors time to blend.

Before serving, pour mixture into a small saucepan and heat. Serve warm.

# Spicy Melted Cheese Dip

## Ingredients

1/2 pound ground beef  
1/2 pound ground pork sausage  
2 pounds processed cheese food,  
cubed  
1 (10 ounce) can diced tomatoes  
with green chile peppers, with  
liquid

## Directions

Place ground beef and ground pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown.

In a medium saucepan over low heat, melt processed cheese food. Stir in diced tomatoes with green chile peppers while processed cheese food is melting.

Drain ground beef and ground sausage. Mix into the processed cheese food mixture. Transfer to a medium dish and serve warm.



# Bagel Dip

## Ingredients

1 (16 ounce) container sour cream  
2 cups mayonnaise  
2 tablespoons monosodium  
glutamate (MSG)  
2 tablespoons dried dill weed  
2 tablespoons dried parsley  
1 onion, chopped  
2 (2 ounce) packages dried beef,  
chopped

## Directions

In a medium bowl, mix the sour cream, mayonnaise, monosodium glutamate (MSG), dill, parsley, onion and dried beef. Refrigerate 1 hour, or until thickened and chilled.

# Yogurt Spinach Dip

## Ingredients

1 cup chopped fresh spinach  
1 cup plain yogurt  
1 cup mayonnaise  
2 teaspoons seasoning salt  
1/4 teaspoon dried parsley  
1/4 teaspoon dried basil  
1/4 teaspoon dried oregano  
1/4 teaspoon ground dry mustard  
1/4 teaspoon garlic salt

## Directions

In a medium bowl, mix together spinach, plain yogurt, mayonnaise, seasoning salt, parsley, basil, oregano, dry mustard and garlic salt. Chill until serving.

# Football Party Dip

## Ingredients

1 pound Bob Evans® Zesty Hot Sausage Roll  
1 (16 ounce) can baked beans  
1 cup Bob Evans® Wildfire Barbecue Sauce  
1 3/4 cups fresh diced tomatoes\*  
1 1/2 cups diced celery  
1 1/4 cups diced onions  
1 1/4 teaspoons garlic powder  
Hot sauce to taste  
Salt and Pepper to taste

### Garnish Options:

3/4 cup shredded Cheddar cheese  
1/3 cup sour cream  
1 large bag tortilla chips  
1/4 cup green diced onions

## Directions

Crumble and cook sausage in a large skillet or soup pot, over medium-high heat until browned. Carefully drain off excess drippings. Add celery and onions to sausage and continue to cook over medium heat until vegetables are slightly tender and sausage is no longer pink. Add baked beans, barbecue sauce and mix well. Add tomatoes, garlic powder, hot sauce, salt and pepper to mixture. Simmer together for 5 to 10 minutes and serve in a large bowl. Garnish with cheddar cheese, sour cream and diced green onions on top if desired. Serve with tortilla chips. Refrigerate leftovers.

# Creamy Black Bean Dip

## Ingredients

1 (15.5 ounce) can black beans,  
rinsed and drained  
2 1/2 teaspoons balsamic vinegar  
1 1/2 tablespoons ketchup  
1/2 teaspoon apple cider vinegar  
1/2 teaspoon salt  
1/4 teaspoon onion powder  
1/4 teaspoon chili powder

## Directions

Combine the black beans, balsamic vinegar, ketchup, apple cider vinegar, salt, onion powder, and chili powder in a food processor; pulse until creamy. Serve at room temperature.

# Chili Cheese Dip IV

## Ingredients

1 (15 ounce) can chili without beans  
1 cup shredded Cheddar cheese  
1 (8 ounce) jar chunky salsa  
1 (2.25 ounce) can chopped black olives, drained  
1 (18 ounce) package tortilla chips

## Directions

In a medium microwave safe bowl, mix chili without beans, Cheddar cheese, chunky salsa, and black olives.

Microwave the mixture on High approximately 3 minutes, until cheese begins to melt. Stir the mixture, and return to microwave. Continue cooking in microwave in 1 to 3 minute intervals, until thoroughly blended and hot. Serve with tortilla chips.

# Holiday Artichoke Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (1 ounce) package ranch dressing mix  
1 (10 ounce) can artichoke hearts, drained and chopped  
1/2 cup roasted red peppers, drained and chopped  
2 tablespoons fresh parsley, chopped

## Directions

In a bowl, mix the cream cheese, ranch dressing mix, artichoke hearts, roasted red peppers, and parsley. Chill 4 hours in the refrigerator before serving.

# Fabulous Football Dip

## Ingredients

1 pound sausage  
1 (10 ounce) can diced tomatoes  
with green chile peppers  
2 (8 ounce) packages cream  
cheese, softened

## Directions

In a large skillet, cook sausage over a medium heat until it is browned and cooked through.

Mix tomatoes and cream cheese into the skillet. Stir and continue cooking the mixture over a medium heat until the cheese has melted.

# Best Ever Layered Mexican Dip

## Ingredients

- 1 (9 ounce) can bean dip
- 1 (6 ounce) container guacamole
- 12 ounces sour cream
- 1 (1 ounce) package taco seasoning mix
- 1 (8 ounce) package shredded Cheddar cheese
- 1 jalapeno pepper, seeded and diced
- 1 tomato, chopped

## Directions

In a clear pie pan, or similar dish, spread a layer of bean dip. Top the bean dip with a layer of guacamole. Allow the layers to thicken in the refrigerator for approximately 20 minutes.

In a mixing bowl, while the bean dip and guacamole chill, combine the sour cream and taco seasoning. When the chilled mixture is sufficiently thickened, spread a layer of the sour cream mixture over the layer of guacamole. Top the sour cream layer with the grated cheese. Garnish the layers with the jalapenos and tomatoes.



# Tuna Dip I

## Ingredients

1 (6 ounce) can tuna, drained  
1 teaspoon mayonnaise  
1 teaspoon prepared mustard  
2/3 cup yogurt  
1 teaspoon fresh lemon juice  
2 teaspoons sweet pickles,  
chopped

## Directions

In a medium bowl, mix together tuna, mayonnaise, mustard, yogurt and lemon juice. Blend until smooth. Stir in the sweet pickles. Keep chilled until serving.

# Warm Blue Cheese Dip with Garlic and Bacon

## Ingredients

7 slices bacon  
2 cloves garlic, peeled and minced  
1 (8 ounce) package cream cheese, softened  
1/4 cup half-and-half  
4 ounces blue cheese, crumbled  
2 tablespoons chopped fresh chives

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from skillet, drain on paper towels and crumble.

Place garlic in hot bacon grease. Cook and stir until soft, about 1 minute. Remove from heat.

Preheat oven to 350 degrees F (175 degrees C). Place cream cheese and half-and-half in a medium bowl. Beat with an electric mixer until blended. Stir in bacon, garlic, blue cheese and chives. Transfer mixture to a medium baking dish.

Bake covered in the preheated oven 30 minutes, or until lightly browned.

# Fresh Green Dip

## Ingredients

2 cups mayonnaise  
1/4 cup chopped fresh chives  
1/4 cup chopped fresh parsley  
1 1/2 cups sour cream  
1/3 cup plain yogurt  
1 tablespoon distilled white vinegar  
1 teaspoon dried tarragon  
1 lemon, juiced  
1 teaspoon minced garlic

## Directions

In a blender or food processor, mix the mayonnaise, chives, parsley, sour cream, yogurt, vinegar, tarragon, lemon juice and garlic. Serve at once.

# Parmesan Butter Dips

## Ingredients

2 1/4 cups all-purpose flour  
2 tablespoons sugar  
3 teaspoons baking powder  
1 teaspoon salt  
1 cup milk  
1/2 cup butter or margarine,  
melted  
1/4 cup grated Parmesan cheese

## Directions

In a bowl, combine the first four ingredients. Stir in milk just until moistened. Turn onto a floured surface; divide into 18 pieces. Roll each into a 5-in. rope. Pour butter into a shallow pan. Dip ropes in butter. Place 2 in. apart on greased baking sheets. Sprinkle with Parmesan cheese. Bake at 400 degrees F for 12-15 minutes or until golden brown. Serve warm.

# Blue Cheese Garlic Dip

## Ingredients

1/2 cup milk  
1 (8 ounce) package cream  
cheese, cubed  
1 cup crumbled blue cheese  
2 garlic cloves, peeled  
Assorted crackers

## Directions

In a blender, combine the milk, cream cheese, blue cheese and garlic; cover and process until blended. Serve with crackers.

# Chili Cheese Dip V

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (15 ounce) can chili  
1 cup shredded Cheddar cheese

## Directions

In the bottom of a 9 inch, microwave safe round baking dish, spread the cream cheese. Top cream cheese with an even layer of chili. Sprinkle Cheddar cheese over the chili.

Heat in the microwave on high heat 5 minutes, or until the cheese has melted.

# Beer Cheese Pretzel and Dip

## Ingredients

1 (16 ounce) package hot bread roll mix with yeast  
1 cup shredded sharp Cheddar cheese  
1 1/4 cups beer  
1 egg, beaten  
2 tablespoons kosher salt  
  
1 (8 ounce) package cream cheese, diced and softened  
1 (8 ounce) package processed cheese, cubed  
3/4 teaspoon garlic powder  
1/2 cup beer, room temperature

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the hot bread roll mix with yeast and Cheddar cheese.

In a microwave or small saucepan, heat the beer to almost boiling. Stir beer and egg into the flour mixture and knead 5 minutes. Allow the dough to rest 5 minutes, then roll into desired shape. Sprinkle with kosher salt.

Bake 25 minutes in the preheated oven, or until golden brown.

In a food processor, blend the cream cheese, processed cheese, garlic powder and room temperature beer. Refrigerate until serving with the baked dough.

# Mandarin Orange Fruit Dip

## Ingredients

1 (8 ounce) package reduced-fat cream cheese, cubed  
16 ounces fat-free reduced-sugar vanilla yogurt  
1 teaspoon vanilla extract  
1 (11 ounce) can mandarin oranges, drained  
Assorted fresh fruit

## Directions

In a mixing bowl, beat cream cheese until creamy. Add yogurt and vanilla; beat until smooth. Set aside three orange segments for garnish. In a small bowl, mash remaining oranges with a fork; drain. Stir into cream cheese mixture. Transfer to a serving bowl; garnish with reserved oranges. Refrigerate until serving; serve with fruit.



# Hot Bean Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup sour cream  
2 (16 ounce) cans refried beans  
1/2 (1 ounce) package taco seasoning mix  
5 drops hot pepper sauce  
2 tablespoons dried parsley  
1/4 cup chopped green onions  
1 (8 ounce) package shredded Cheddar cheese  
1 (8 ounce) package shredded Monterey Jack cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, blend the cream cheese and sour cream. Mix in the refried beans, taco seasoning, hot pepper sauce, parsley, green onions, 1/2 the Cheddar cheese and 1/2 the Monterey Jack cheese. Transfer the mixture to an 8x12 inch baking dish. Top with remaining Cheddar and Monterey Jack cheeses.

Bake in the preheated oven 20 to 30 minutes, until cheese is slightly browned.

# Gorgonzola-Garlic Dip

## Ingredients

8 ounces Gorgonzola cheese,  
crumbled  
1/3 cup minced red onion  
1/2 cup minced fresh parsley  
2 cloves garlic, minced  
2 tablespoons red wine vinegar  
1 tablespoon lemon juice  
1/3 cup olive oil

## Directions

Mix together the Gorgonzola cheese, onion, parsley, and garlic in a bowl until well blended. Whisk together the vinegar, lemon juice, and olive oil in a separate bowl until well blended. Stir the vinegar mixture into the cheese mixture until well blended. Refrigerate at least 4 hours, or longer. Serve at room temperature.

# Emily's Famous Onion Dip

## Ingredients

2 tablespoons butter  
1 small onion, finely chopped  
2 cups plain yogurt  
1/2 teaspoon white vinegar  
salt and pepper to taste

## Directions

Melt butter in a skillet over medium heat. Saute onions in butter until tender and lightly browned.

Transfer onions to a serving bowl, and stir in yogurt and vinegar. Season with salt and pepper to taste. Refrigerate for at least one hour before serving to blend flavors. This tastes even better if it sits overnight. The onion flavor gets stronger.

# Spicy Maryland Crab Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream  
2 tablespoons mayonnaise  
1 1/2 tablespoons lemon juice  
2 teaspoons Worcestershire sauce  
1 teaspoon dry mustard  
garlic powder to taste  
1/2 cup shredded Cheddar cheese  
3/4 pound fresh crabmeat  
3 dashes hot sauce  
Old Bay Seasoning TM to taste

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 1 quart baking dish.

In a medium bowl, mix cream cheese, sour cream, mayonnaise, lemon juice, Worcestershire sauce, dry mustard, garlic powder and about 2 tablespoons of the Cheddar cheese. Fold in crabmeat, hot sauce and 2 tablespoons seafood seasoning.

Transfer the mixture to the prepared baking dish. Top with remaining Cheddar cheese and seafood seasoning. Bake in the preheated oven 30 minutes, or until bubbly and lightly browned.

# Ginger Lime Dip

## Ingredients

1/2 cup sour cream  
1/2 cup mayonnaise  
1 tablespoon honey  
1 tablespoon lime juice  
1 teaspoon grated lime peel  
1/4 teaspoon ground ginger  
Cantaloupe and honeydew slices

## Directions

In a small bowl, combine the sour cream, mayonnaise, honey, lime juice, lime peel and ginger. Cover and refrigerate until serving. Serve with melon.

# Tomato Topped PHILLY Bean Dip

## Ingredients

1 (19 ounce) can chickpeas  
(garbanzo beans), drained  
1 1/2 cups KRAFT 3 Cheese  
Mexicana Finely Shredded  
Cheese, divided  
125 grams PHILADELPHIA Brick  
Cream Cheese, softened  
1/2 cup sour cream  
1/4 teaspoon ground red pepper  
(cayenne)  
2 green onions, chopped  
1/2 cup chopped tomato  
CHRISTIE Wheat Thins Crackers

## Directions

Heat oven to 350 degrees F. Place chickpeas, 1 cup of the cheese, cream cheese, sour cream and ground red pepper in blender or food processor container; cover.

Blend until smooth. Stir in green onions.

Spread into 9-inch pie plate.

Bake 20 min. or until light golden brown. Top with remaining 1/2 cup cheese and tomato. Serve with crackers.

# A and Z Dip

## Ingredients

1 zucchini, peeled and finely chopped  
1 teaspoon salt  
1 (8 ounce) package cream cheese, softened  
1/4 cup sour cream  
1 (14 ounce) can artichoke hearts, drained and chopped  
2 tablespoons chopped black olives  
1 teaspoon hot sauce  
salt and pepper to taste  
1/2 teaspoon pico de gallo seasoning

## Directions

Place the zucchini in a colander, and sprinkle with salt. Place the colander over a bowl, and refrigerate for one hour to release the liquid from the zucchini.

In a medium bowl, mix together the cream cheese and sour cream. Stir in the artichoke hearts, drained zucchini, and black olives. Season with hot sauce, salt, pepper, and pico de gallo seasoning. Serve with crackers, raw vegetables, or corn chips.

# Chocolate-Cinnamon Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (7 ounce) jar marshmallow creme  
1 (12 ounce) container frozen whipped topping, thawed  
1 teaspoon ground cinnamon  
1/2 teaspoon vanilla extract  
2 1/2 tablespoons chocolate-hazelnut spread, such as Nutella®

## Directions

In a large bowl, beat the cream cheese, marshmallow cream, and whipped topping with an electric mixer until smooth. Stir in cinnamon, vanilla, and chocolate-hazelnut spread. Pour dip into a serving dish and cover with plastic wrap. Refrigerate for 1 hour before serving.



# Insanely Amazing Jalapeno Cheese Dip

## Ingredients

1 (4 ounce) can diced jalapeno peppers  
1 cup shredded Parmesan cheese  
1/2 cup shredded Cheddar cheese  
1 cup mayonnaise  
1 (4 ounce) can chopped green chilies  
1 round loaf sourdough bread

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine jalapeno peppers, Parmesan cheese, Cheddar cheese, mayonnaise, and green chilies in a bowl. Cut the top off of the sourdough bread and hollow out the center to create a bowl. Fill the bread bowl with the jalapeno mixture.

Bake in the preheated oven for 30 minutes.

# Shrimp Dip II

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup mayonnaise  
1 tablespoon hot pepper sauce  
2 teaspoons lemon juice  
1 teaspoon prepared horseradish  
1/4 teaspoon Worcestershire sauce  
1 dash red food coloring  
1 (6 ounce) can small shrimp, drained

## Directions

Combine cream cheese, mayonnaise, chile sauce, lemon juice, horseradish, Worcestershire sauce, red food coloring, and shrimp in a small bowl. Mix well. Serve immediately, or refrigerate. Do not make more than 24 hours in advance.

# Fruit Dip IV

## Ingredients

1 (8 ounce) container frozen  
whipped topping, thawed  
1/2 (12 fluid ounce) can frozen  
orange juice concentrate, thawed  
1 tablespoon mayonnaise  
1 tablespoon confectioners' sugar

## Directions

In a medium bowl, mix the whipped topping, orange juice, mayonnaise and confectioner's sugar. Serve chilled.

# Chocolate Dipping Sauce

## Ingredients

1 1/2 cups brown sugar  
3/4 cup unsweetened cocoa  
1/4 cup all-purpose flour  
1 cup water  
1 (12 fluid ounce) can evaporated milk  
2 tablespoons butter  
2 teaspoons vanilla extract

## Directions

In a medium saucepan, combine brown sugar, cocoa and flour. Stir in water, a little at a time, to make a smooth paste. Stir in milk and butter. Bring to a boil over medium heat and let boil 5 minutes. Remove from heat and stir in vanilla. Let cool completely at room temperature, stirring often to prevent a skin from forming. Store in refrigerator after cooling.

# Best Football Dip Ever

## Ingredients

1 pound ground beef  
1 (8 ounce) package cream cheese, room temperature  
1 (8 ounce) jar prepared salsa  
1 (1 pound) loaf processed cheese food, sliced

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the ground beef in a large skillet over medium-high heat. Cook, stirring to crumble, until no longer pink. Drain off grease.

Spread the cream cheese in an even layer in the bottom of a 9 inch square baking dish. Spread a layer of salsa over the cream cheese, then cover with a layer of ground beef. Top with slices of processed cheese and cover the dish with aluminum foil.

Bake for 15 minutes in the preheated oven, or until heated through. Serve hot.

# Cheesy Zucchini Dip

## Ingredients

3 cups shredded zucchini  
2 cups shredded Cheddar cheese  
1/3 cup shredded mozzarella  
cheese  
1 1/2 cups mayonnaise  
1/4 cup sour cream  
1 cup chopped pecans  
1/4 cup finely sliced red bell  
pepper  
salt and pepper to taste

## Directions

In a medium bowl, mix together zucchini, Cheddar cheese, mozzarella cheese, mayonnaise, sour cream, pecans, red bell pepper, salt and pepper. Chill in the refrigerator at least 1 hour before serving.

# Dipping Sauce

## Ingredients

1/2 cup mayonnaise  
2 teaspoons ketchup  
2 tablespoons prepared horseradish  
1/4 teaspoon paprika  
1/4 teaspoon salt  
1/8 teaspoon dried oregano  
1 dash ground black pepper  
cayenne pepper to taste

## Directions

In a small bowl combine mayonnaise, ketchup, horseradish, paprika, salt, oregano, black pepper and cayenne pepper. Store, covered, in the refrigerator.

# Seafood Dip II

## Ingredients

1 1/2 cups sour cream  
1 cup mayonnaise  
1 tablespoon dry vegetable soup mix  
1 cup imitation crabmeat, diced

## Directions

In a medium-size mixing bowl, mix together sour cream, mayonnaise, vegetable soup mix, and crab. Cover and refrigerate at least one hour. Delicious!



# Mexican White Cheese Dip/Sauce

## Ingredients

1 pound white American cheese,  
cubed  
1/2 cup milk, or as needed  
1 tablespoon butter or margarine  
2 (4 ounce) cans chopped green  
chilies  
2 teaspoons cumin  
2 teaspoons garlic powder  
2 teaspoons onion powder  
cayenne pepper to taste

## Directions

Place cheese, milk, and butter in a medium saucepan over low heat. Cook until cheese has melted, stirring frequently. Stir in green chilies, cumin, garlic powder, onion powder, and cayenne pepper to taste. Add more milk if dip is too thick. Heat through and serve immediately.

# Crab Dip II

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
1/2 cup chopped celery  
3 green onions, chopped  
4 tablespoons lemon juice  
1 cup shredded Cheddar cheese  
1/2 pound imitation crabmeat, chopped  
5 drops hot pepper sauce

## Directions

In a medium bowl, blend the cream cheese and sour cream. Mix in the celery, green onions, lemon juice, Cheddar cheese, imitation crab and hot pepper sauce. Serve chilled.

# Uncle Howie's Favorite Artichoke Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 (6.5 ounce) jars marinated artichoke hearts, drained and chopped  
1/2 cup mayonnaise  
2 cloves garlic, pressed  
1 red bell pepper, chopped  
1/2 cup shredded Swiss cheese  
1/3 cup green onions, sliced

## Directions

In a medium bowl, mix the cream cheese, artichoke hearts, mayonnaise, garlic, red bell pepper, Swiss cheese and green onions.

# Warm French Onion Dip with Crusty Bread

## Ingredients

1 (10.5 ounce) can Campbell's®  
Condensed French Onion Soup  
1 (8 ounce) package cream  
cheese, softened  
1 cup shredded mozzarella  
cheese  
Crusty bread cubes, crackers or  
vegetables

## Directions

Heat the oven to 375 degrees F. Stir the soup and cream cheese in a medium bowl until it's smooth. Stir in the mozzarella cheese. Spread in a 1 1/2-quart shallow baking dish.

Bake for 30 minutes or until the mixture is hot and bubbling.

Serve with the bread for dipping.

# Roasted Garlic Bean Dip

## Ingredients

4 medium heads garlic  
4 tablespoons olive oil  
1 teaspoon dried rosemary  
salt and pepper to taste  
1 large sweet onion, peeled and chopped  
1 (15 ounce) can navy beans, rinsed and drained  
2 teaspoons ground cumin  
1/3 cup nonfat sour cream

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Leaving the cloves intact, remove the outer skin from the garlic. Wrap heads in aluminum foil with 2 tablespoons olive oil, rosemary, salt and pepper.

Bake garlic approximately 45 minutes in the preheated oven, until the skins are easily removed.

In a medium saucepan over medium heat, cook and stir sweet onion with remaining 2 tablespoons of olive oil until soft and lightly browned.

Remove garlic cloves from their skin, and place in a blender or food processor with the sweet onion, navy beans, cumin and nonfat sour cream. Salt and pepper to taste. Blend to desired consistency. Refrigerate until serving. Serve at room temperature.

# Fruity Dip

## Ingredients

1 large grapefruit  
1/4 cup 100% apricot fruit spread  
1/4 cup reduced-sugar orange marmalade  
1/4 teaspoon almond extract  
2 cups reduced-fat lemon yogurt  
1/2 cup sliced almonds, toasted, divided  
Assorted fresh fruit

## Directions

Cut grapefruit in half. With a sharp knife, slice between membrane of each section and the peel. Remove sections and chop; discard juice. Remove membranes from grapefruit shells. Refrigerate shells until serving.

In a bowl, combine the fruit spread, marmalade, almond extract and chopped grapefruit. Stir in yogurt. Cover and refrigerate for at least 1 hour.

Set aside 1 tablespoon almonds. Chop remaining almonds. Just before serving, stir chopped almonds into dip. Spoon into reserved grapefruit shells. Sprinkle with sliced almonds. Serve with fruit.

# Creamy Dill Dipping Sauce

## Ingredients

1/2 cup sour cream  
1/4 cup mayonnaise  
2 tablespoons chopped fresh dill  
1 teaspoon lemon juice  
salt and pepper to taste

## Directions

In a small mixing bowl, combine sour cream, mayonnaise, dill, lemon juice, and salt and pepper. Cover and refrigerate 1 to 2 hours before serving.

# Fruit Dip III

## Ingredients

1 (8 ounce) package cream  
cheese  
2 tablespoons orange juice  
1/4 cup confectioners' sugar  
1 (7 ounce) jar marshmallow  
creme

## Directions

Cream together cream cheese, orange juice, and powdered sugar.  
Fold in marshmallow creme.



# Pumpkin Cookie Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 (7 ounce) jars marshmallow creme  
1 (15 ounce) can solid pack pumpkin  
1 teaspoon ground cinnamon

## Directions

In a medium bowl, beat together cream cheese and marshmallow creme until smooth. Fold in pumpkin and cinnamon. Cover, and chill in the refrigerator until serving.

# Hot Crab Dip I

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 1/2 cups milk  
1 cup mayonnaise  
1 tablespoon prepared horseradish  
1 (6 ounce) can crab meat, drained  
1/8 teaspoon Old Bay Seasoning TM, or to taste  
1 (1 pound) loaf French bread  
1 cup shredded white Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the cream cheese, milk, mayonnaise, horseradish, crab meat and Old Bay Seasoning в,,Ÿ. Mix until creamy. Spread mixture into an 8x12 inch baking dish, and bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

Cut a circle out of the top of the bread and scoop out the inside. Tear the inside into pieces for dipping.

Remove mixture from oven and spoon into hollowed bread. Cover the top with the shredded cheese and more seasoning. Place the bread bowl on a medium baking sheet, and bake in the preheated oven 45 minutes, or until the cheese is melted. Serve hot with bread pieces on the side.

# Tzatziki Sauce (Yogurt and Cucumber Dip)

## Ingredients

1 (16 ounce) container low-fat plain yogurt  
1 cucumber, peeled, seeded, and grated  
1 clove garlic, minced  
1 tablespoon chopped fresh parsley  
1 tablespoon chopped fresh mint  
1 tablespoon fresh lemon juice  
salt and pepper to taste

## Directions

Line a colander with two layers of cheesecloth and place it over a medium bowl. Place the yogurt on the cheesecloth and cover the colander with plastic wrap. Allow yogurt to drain overnight.

Lay grated cucumber on a plate lined with paper towel; allow to drain 1 to 2 hours.

Combine the drained yogurt, cucumber, garlic, parsley, mint, lemon juice, salt, and pepper in a bowl. Refrigerate for at least 2 hours before serving.

# Hot and Sweet Dipping Sauce

## Ingredients

1/2 cup rice vinegar  
1/2 cup white sugar  
1 clove garlic, minced  
1/4 teaspoon salt  
1 1/2 teaspoons dried red pepper flakes

## Directions

Bring the vinegar to a boil in a small, non-reactive pot, and mix in sugar until dissolved. Reduce heat to low, simmer 5 minutes, and remove from heat. Mash the garlic and salt into a smooth paste, and mix into the pot. Stir in the red pepper flakes. Cool to room temperature before using, or store up to 2 days in the refrigerator.

# The Perfect Hot Artichoke and Spinach Dip

## Ingredients

1/3 cup chopped green onions  
1 jalapeno pepper, seeded and finely chopped  
3 cloves garlic, pressed  
1 cup sour cream  
1 cup mayonnaise  
1 1/4 cups shredded mozzarella cheese, divided  
3/4 cup freshly grated Parmesan cheese, divided  
1 (10 ounce) bag spinach, chopped  
1 (14 ounce) can artichoke hearts, drained and chopped  
1 tablespoon fresh lemon juice

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine green onions and jalapeno. Stir in pressed garlic.

In an 8x10 inch glass baking dish, mix sour cream and mayonnaise. Stir in green onions mixture. Blend in 1 cup mozzarella and 1/2 cup Parmesan. Stir in spinach and artichokes. Spread mixture evenly across the baking dish. Sprinkle lemon juice on top, and cover with aluminum foil.

Bake in a preheated oven about 20 minutes. Remove, and sprinkle with remaining 1/4 cup mozzarella and 1/4 cup Parmesan. Return to oven, and bake until lightly browned, about 5 minutes more.

# Shrimp Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
4 tablespoons ketchup  
2 tablespoons prepared horseradish  
1 pound cooked and peeled shrimp

## Directions

In a medium bowl, mix the cream cheese, ketchup and prepared horseradish. Gently fold in the shrimp. Cover and chill in the refrigerator at least 1 hour before serving.

# Margarita Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/3 cup frozen margarita mix, thawed  
2 tablespoons orange juice  
1/4 cup confectioners' sugar  
1/4 cup whipped cream

## Directions

Use an electric mixer to beat the softened cream cheese, margarita mix, orange juice, and confectioners' sugar in a large bowl until smooth. Thoroughly fold whipped cream into mixture. Cover and chill 1 hour to blend flavors before serving.

# Buffalo Chicken Dip

## Ingredients

2 (10 ounce) cans chunk chicken, drained  
2 (8 ounce) packages cream cheese, softened  
1 cup Ranch dressing  
3/4 cup pepper sauce (such as Frank's Red Hot®)  
1 1/2 cups shredded Cheddar cheese  
B  
1 bunch celery, cleaned and cut into 4 inch pieces  
1 (8 ounce) box chicken-flavored crackers

## Directions

Heat chicken and hot sauce in a skillet over medium heat, until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover, and cook on Low setting until hot and bubbly. Serve with celery sticks and crackers.



# Allison's Cold Crab Dip

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
3 tablespoons milk  
2 green onions, finely chopped  
2 tablespoons prepared  
horseradish  
2 (6 ounce) cans crabmeat,  
drained and flaked

## Directions

In a medium bowl, blend cream cheese, milk, green onions and prepared horseradish. Gradually mix in crabmeat. Chill in the refrigerator until serving.

# Peachy Fruit Dip

## Ingredients

1 (15 ounce) can sliced or halved  
peaches, drained  
1/2 cup marshmallow creme  
1 (3 ounce) package cream  
cheese, cubed  
1/8 teaspoon ground nutmeg  
Assorted fresh fruit

## Directions

In a blender or food processor, combine the first four ingredients; cover and blend until smooth. Serve with fruit.

# Finger Lickin' Onion Dip

## Ingredients

2 1/2 tablespoons extra virgin olive oil  
1 tablespoon unsalted butter  
1 large yellow onion, halved and sliced thin  
1/2 teaspoon salt, or more to taste  
1 teaspoon black pepper  
1 teaspoon dried basil  
1 teaspoon paprika  
1 teaspoon dried tarragon  
1 pinch brown sugar (optional)  
1 1/2 ounces fresh goat cheese, crumbled  
2 1/2 cups sour cream

## Directions

Melt the butter with the olive oil in a shallow skillet over medium heat; cook the onion in the butter and oil until translucent. Season with salt, pepper, basil, paprika, tarragon, and brown sugar. Reduce heat to medium; cook and stir until the onions have softened and caramelized, 10 to 15 minutes. Remove from heat and set aside to cool.

Mix the goat cheese and sour cream together in a bowl; stir the onions into the mixture.

# Luscious Spinach Artichoke Dip

## Ingredients

1 (14 ounce) can artichoke hearts,  
drained and chopped  
1/2 (10 ounce) package frozen  
chopped spinach, thawed  
1/2 cup sour cream  
1/4 cup mayonnaise  
1/4 cup cream cheese  
1/4 cup grated Romano cheese  
1/4 teaspoon minced garlic

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small baking dish, mix together artichoke hearts, spinach, sour cream, mayonnaise, cream cheese, Romano cheese, and garlic. Cover dish.

Bake until heated through and bubbly, about 25 minutes.

# Apple Dip with a Twist

## Ingredients

1 1/4 cups fat free ranch dressing  
1 1/4 cups grated apple  
1 tablespoon prepared horseradish  
3/4 teaspoon pumpkin pie spice  
2 teaspoons fresh lemon juice  
1/4 teaspoon ground black pepper, or to taste

## Directions

Mix the fat free ranch dressing, grated apple, horseradish, pumpkin pie spice, lemon juice and pepper in a medium sized serving bowl and chill until serving.

# Honey Dip

## Ingredients

1 cup honey  
1/2 cup peanut butter  
1/2 teaspoon ground cinnamon  
1/2 cup cream cheese, at room temperature (optional)

## Directions

In a medium bowl, mix together the honey, peanut butter, cinnamon and cream cheese until well blended. Cover and refrigerate for 24 hours. Serve on toast, or as a dip for fruit.

# Southwest Baked Chili Dip

## Ingredients

8 ounces shredded Cheddar cheese  
1 cup mayonnaise  
1 (2 ounce) can chopped black olives  
1 (4 ounce) can diced jalapeno peppers  
1/4 teaspoon garlic powder  
1 dash hot pepper sauce  
1 tomato, chopped  
1/2 cup chopped green onions

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, combine Cheddar cheese, mayonnaise, half of the olives, jalapeno peppers, garlic and hot pepper sauce. Spread the mixture into a 9-inch pie pan.

Bake for 20 minutes, or until heated through. Sprinkle over the dish the remaining olives, chopped tomatoes and green onions.

# Heavenly Shrimp Dip

## Ingredients

2 (8 ounce) packages cream cheese  
1 (8 ounce) jar cocktail sauce  
1/2 pound shrimp, peeled and deveined  
1 lime  
1 (16 ounce) package buttery round crackers

## Directions

Place cream cheese in center of serving platter.

Mix together cocktail sauce and shrimp. Pour mixture over cream cheese.

Slice lime in half; squeeze one half over cocktail sauce. Slice other half into wedges for garnish.

Place crackers and lime wedges around edge of plate and serve.



# Jezebel Dip

## Ingredients

1 cup apple jelly  
1 cup apple-apricot preserves  
1 1/2 tablespoons prepared horseradish  
2 tablespoons dry mustard powder  
1 tablespoon coarsely ground black pepper  
1 (8 ounce) package cream cheese, softened

## Directions

Stir together the apple jelly, apricot preserves, and horseradish in a bowl until mixed. Sprinkle with mustard powder and black pepper; mix well. Place the cream cheese onto a serving dish, and pour the jelly mixture overtop to serve.

# Veronica's Hot Spinach, Artichoke and Chile Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1/2 cup mayonnaise  
1 (4.5 ounce) can chopped green chiles, drained  
1 cup freshly grated Parmesan cheese  
1 (12 ounce) jar marinated artichoke hearts, drained and chopped  
1/4 cup canned chopped jalapeno peppers, drained  
1 (10 ounce) box frozen chopped spinach, thawed and drained

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cream cheese and mayonnaise in a bowl until smooth. Stir in the green chiles, Parmesan cheese, artichokes, peppers, and spinach. Spoon the mixture into a baking dish.

Bake in preheated oven until slightly browned, about 30 minutes.

# Dick and Red's Bacon Clam Dip

## Ingredients

6 slices bacon  
2 (8 ounce) packages cream cheese, softened  
2 (6.5 ounce) cans minced clams  
10 drops hot pepper sauce (e.g. Tabasco,™), or to taste  
1/2 teaspoon Worcestershire sauce  
1 tablespoon lemon juice

## Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until crisp. Drain, crumble and set aside.

In a medium bowl, stir cream cheese until smooth. Stir one can of clams with juice into the cream cheese. Drain the other can, reserving the juice, and stir those clams in as well. Mix in the hot pepper sauce, Worcestershire sauce, and lemon juice. Stir in crumbled bacon. Cover and refrigerate dip and reserved clam juice for one hour.

Remove dip from the refrigerator, and stir in just enough of the reserved clam juice to make the dip soft enough to dip a chip into.

# Hot Chili Cheese Dip

## Ingredients

1 medium onion, finely chopped  
2 garlic cloves, minced  
2 teaspoons vegetable oil  
2 (15 ounce) cans chili without beans  
2 cups salsa  
2 (3 ounce) packages cream cheese, cubed  
2 (2.25 ounce) cans sliced ripe olives, drained  
Tortilla chips

## Directions

In a skillet, saute onion and garlic in oil until tender. Transfer to a slow cooker. Stir in the chili, salsa, cream cheese and olives. Cover and cook on low for 4 hours or until heated through, stirring occasionally. Stir before serving with tortilla chips.

# Garlic Feta Dip

## Ingredients

1 cup crumbled feta cheese  
1/2 cup sour cream  
1/2 cup plain yogurt  
2 cloves garlic, peeled  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper

## Directions

Combine the feta cheese, sour cream, yogurt and garlic in the container of a food processor or blender. Pulse briefly until garlic is minced. Spoon into a serving dish, and season with salt and pepper.

# Delicious Krabby Salad Dip

## Ingredients

1 pound imitation crabmeat,  
chopped  
2 stalks celery, minced  
2 tablespoons minced onion  
2 tablespoons chopped fresh  
parsley  
1 teaspoon mustard  
1/2 cup mayonnaise  
1/4 teaspoon pepper  
1 pinch garlic powder  
seasoned salt  
1/2 cup black olives (optional)

## Directions

In a large bowl, stir together the crabmeat, celery, onion, parsley, mustard, mayonnaise, pepper, and garlic powder. Season to taste with seasoned salt, fold in black olives if using. Cover, and refrigerate for at least 45 minutes. Taste before serving and adjust seasonings to taste.

# Nontraditional Crab Dip

## Ingredients

2 (8 ounce) packages cream cheese, room temperature  
1 (8 ounce) package imitation crabmeat, flaked  
1 green onion, finely chopped  
1 tablespoon minced garlic  
1 1/2 teaspoons lemon juice  
1 1/2 teaspoons minced jalapeno pepper  
1 cup shredded Monterey Jack cheese  
1/2 cup shredded Monterey Jack cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cream cheese, imitation crab, green onion, garlic, lemon juice, jalapeno and 1 cup shredded cheese. Transfer to an oven safe serving dish, or nice pie plate. Sprinkle the remaining 1/2 cup of cheese over the top.

Bake for 25 to 30 minutes in the preheated oven, until the edges are boiling and cheese has melted in the center.

# Squash Dip

## Ingredients

1 medium butternut squash,  
halved and seeded  
3 tablespoons olive oil  
1 whole head garlic  
1 (11 ounce) log goat cheese  
1 lemon, juiced  
1/4 cup finely chopped walnuts

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Brush the cut side of the squash halves with some of the olive oil, and place them oiled side down on a baking sheet. Cut the top off of the head of garlic, and drizzle the remaining olive oil over it. Wrap in aluminum foil, and place on the baking sheet with the squash.

Bake for about 40 minutes, or until the squash can easily be pierced with a fork. Scoop the squash out of its skin, and place in a serving bowl. Squeeze the cloves of garlic out of their skins, and into the bowl with the squash. Mash until smooth. Stir in the goat cheese and lemon juice until well blended. Sprinkle walnuts over the top. Serve warm or at room temperature.



# Hoagie Dip

## Ingredients

1/2 pound cooked ham, thinly sliced  
1/2 pound Genoa salami, thinly sliced  
1 pound processed American cheese, sliced  
2 cups mayonnaise  
2 teaspoons dried oregano  
1 onion, chopped  
1/2 head iceberg lettuce, shredded  
2 tomatoes, diced  
12 hoagie rolls, torn into pieces for dipping

## Directions

Tear the ham, salami and American cheese into small pieces. Place in a large bowl.

In a medium bowl, blend the mayonnaise and oregano. Mix the mayonnaise mixture into the ham mixture 1/2 cup at a time, until meats and cheese are well coated. Mix in the onion.

Before serving, mix in the lettuce and tomatoes. Serve with the hoagie roll pieces for dipping.

# World's Best Cream Cheese and Pineapple Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 cups crushed pineapple, drained with juice reserved  
1 teaspoon onion powder  
2 cloves garlic, peeled and crushed

## Directions

In a medium bowl, mix together cream cheese, crushed pineapple, onion powder and garlic. Mix in reserved juice from pineapple as desired. Chill in the refrigerator until serving.

# Dos Queso Dip

## Ingredients

1 (16 ounce) container sour cream  
1 (8 ounce) package cream cheese, softened  
1 (1 ounce) package taco seasoning mix  
2 cups shredded Pepper Jack cheese  
1 cup salsa  
1 teaspoon dried, crushed Mexican oregano  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, blend sour cream and cream cheese until smooth. Mix in taco seasoning mix. Stir in salsa, Mexican oregano, salt and pepper.

Transfer to a 9x13 inch baking dish. Top with Pepper Jack cheese. Bake in the preheated oven 10 minutes, or until cheese is melted.

# Ugly Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
1 (14 ounce) can diced tomatoes with green chile peppers, drained  
1 (7 ounce) can Mexican-style corn, drained  
1 green onion, chopped

## Directions

Stir the cream cheese, mayonnaise, diced tomatoes, corn, and green onion together in a bowl. Serve immediately or chill.

# Hot Spinach Red Pepper Dip

## Ingredients

1 cup water  
1 cup diced red bell pepper  
1/2 cup thawed frozen chopped spinach  
1 (8 ounce) package cream cheese  
2 tablespoons milk  
1/2 cup grated Parmesan cheese  
1/2 teaspoon crushed red pepper flakes  
1/4 teaspoon salt  
1 pinch freshly ground black pepper  
1 tablespoon finely diced red bell pepper

## Directions

Bring the cup of water to a boil in a small saucepan over high heat and add the 1 cup of diced red pepper and the chopped spinach. Bring the water back to a boil, turn the heat down to medium and simmer until the pepper is very soft, about 10 minutes. Drain the spinach and red pepper in a colander, pressing out as much liquid as possible.

Combine the cream cheese and milk in the saucepan and cook over medium heat until hot and softened. Stir in the cooked spinach and red peppers, Parmesan cheese, crushed red pepper flakes, salt, and ground black pepper. Continue to stir until well combined and heated through.

Spoon hot dip into a serving dish and serve with the tablespoon of finely diced red bell pepper sprinkled on top for garnish.

# Coffee Flavored Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
1/2 cup brown sugar  
1/3 cup coffee-flavored liqueur  
1 (8 ounce) container frozen whipped topping, thawed

## Directions

Place cream cheese, sour cream, brown sugar and coffee-flavored liqueur in a medium bowl. Blend together with an electric mixer until smooth. Fold in thawed frozen whipped topping. Chill in the refrigerator until serving.

# Avocado Dip II

## Ingredients

2 avocados - peeled, pitted and  
diced  
3/4 cup sour cream  
3/4 cup salsa  
1/2 teaspoon ground cumin  
1/2 teaspoon garlic powder  
1/2 teaspoon salt  
1 dash ground black pepper

## Directions

In a medium bowl, mash the avocados with a potato masher. Mix in the sour cream, salsa, cumin, garlic powder, salt and pepper. Chill at least 30 minutes before serving.

# Easy Crab Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 small onion, minced  
1 tablespoon Worcestershire sauce  
1 1/2 tablespoons prepared horseradish  
1 (6 ounce) can crab meat, drained  
1 teaspoon hot pepper sauce  
1 (12 ounce) jar cocktail sauce

## Directions

In a medium size mixing bowl, combine cream cheese, onion, Worcestershire sauce, horseradish, crab meat and hot sauce. Mix well. Spread the mixture into an 8 inch glass pie pan. Cover the cream cheese mixture with cocktail sauce. Refrigerate until you are ready to serve.



# Baby Shower Raspberry Dip

## Ingredients

1 cup sour cream  
1 (8 ounce) package Neufchatel  
cheese, softened  
1/2 cup white sugar  
1 tablespoon raspberry extract  
1/2 cup fresh raspberries

## Directions

In a medium bowl, place the sour cream, Neufchatel cheese, white sugar and raspberry extract. With an electric mixer, blend until smooth. Chill in the refrigerator approximately 30 minutes. Garnish with fresh raspberries to serve.

# Hot Chipped Beef Dip

## Ingredients

1/2 cup chopped onion  
2 tablespoons butter  
2 tablespoons white wine  
1/2 cup sour cream  
1/2 cup mayonnaise  
1 (8 ounce) package cream  
cheese, softened  
1 (2 ounce) package dried beef,  
chopped  
1/2 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, saute onion in butter over a medium-low heat until the onion is tender. Add white wine and simmer for 2 minutes.

Mix sour cream, mayonnaise, cream cheese, and dried beef into the skillet. Stir continuously until all of the ingredients are melted together. Pour the mixture into an 8 inch baking dish and top with the pecans.

Bake for 15 to 20 minutes.

# Cheese and Port Dip for Apples

## Ingredients

1/2 pound shredded sharp  
Cheddar cheese  
1/2 cup sour cream  
1/4 cup port wine

## Directions

Beat the Cheddar cheese, sour cream, and port wine together until smooth; then pack into a crock. Refrigerate until ready to serve.

# Pot Roast Dips

## Ingredients

1 cup water, or as needed  
1 (.9 ounce) package dry onion soup mix  
1 (1 ounce) packet dry au jus mix  
1 (2 pound) beef chuck roast  
12 hoagie rolls, split lengthwise  
1 (8 ounce) package shredded mozzarella cheese

## Directions

Stir together water, onion soup mix, and au jus mix in a slow cooker. Add beef, cover, and cook on High for 5 hours, or until tender. When the beef is tender, shred the meat with two forks, and continue cooking on Low 1 to 2 hours.

To serve, open the hoagie buns, and spoon meat mixture into the center. Sprinkle with mozzarella cheese and serve.

# Leek and Onion Vegetable Dip

## Ingredients

1/2 (1 ounce) package dry onion soup mix  
1 (1.8 ounce) package dry leek soup mix  
1/2 teaspoon dried dill weed  
1/2 cup mayonnaise  
1 (16 ounce) container sour cream

## Directions

In a medium bowl, mix together dry onion soup mix, dry leek soup mix, dried dill weed, mayonnaise and sour cream. Allow the mixture to chill in the refrigerator at least 1 hour before serving.

# Campbell's Kitchen Cheesy Nacho Dip

## Ingredients

1 (10.75 ounce) can  
Campbell's® Condensed  
Cheddar Cheese Soup  
1/2 cup Pace® Chunky Salsa  
Chopped tomato  
Sliced green onion  
Sliced pitted ripe olive  
Chopped green or red pepper  
1 (9 ounce) bag tortilla chips

## Directions

Heat the soup and salsa in a 1-quart saucepan over medium heat until the mixture is hot and bubbling. Pour the mixture into a serving bowl.

Top with the tomato, onion, olives and pepper. Serve with the tortilla chips for dipping.

# Spicy Lentil Dip

## Ingredients

1 cup red lentils  
1 onion, chopped  
2 1/2 cups water  
2 teaspoons curry powder  
3/4 teaspoon cayenne pepper  
1 tablespoon vegetable oil  
2 cloves crushed garlic  
1 teaspoon cumin seeds

## Directions

In a medium saucepan combine the lentils, onion and water. Cover and bring to a boil. Reduce heat to low and simmer for 25 minutes or until lentils are soft. Pass lentils through a food mill or blend them in a blender.

Toast curry powder and cumin seeds in a small skillet over medium heat until fragrant. Add cayenne, oil and garlic. Saute for 1 minute.

Stir spice mixture into lentils and serve.

# Herbed Feta Dip

## Ingredients

3/4 cup nonfat plain yogurt  
1/2 cup crumbled feta cheese  
1 (15 ounce) can cannellini beans,  
drained and rinsed  
2 cloves garlic  
1 tablespoon lemon juice  
2 tablespoons chopped fresh  
parsley  
2 tablespoons chopped fresh dill  
2 tablespoons chopped fresh  
chives  
2 tablespoons chopped fresh mint  
1 teaspoon ground black pepper

## Directions

Place yogurt, feta, beans, garlic, and lemon juice in the bowl of your food processor and blend until smooth. Add parsley, dill, chives, mint, and pepper; pulse until they are well combined. Transfer dip to serving bowl and chill until ready to serve.



# Sarah's Roasted Red Pepper Dip

## Ingredients

2 large red bell peppers  
2 tablespoons tomato paste  
2 tablespoons mayonnaise  
1 tablespoon sour cream  
2 teaspoons vinegar  
1 clove garlic  
1/8 teaspoon cayenne pepper  
salt to taste

## Directions

Preheat oven to broil.

Place the bell peppers on a baking sheet and broil on the top rack of the oven, using tongs to turn them as each side blackens. Place the blackened peppers in a plastic bag, tied loosely with some air inside, for 15 minutes. Remove the stems and peel the peppers. Discard the cores and seeds. Cut peppers into wide strips.

Add the peppers, tomato paste, mayonnaise, sour cream, vinegar, garlic, and cayenne pepper in the bowl of a food processor. Pulse until almost smooth, 7 or 8 times. Salt to taste, if needed.

Refrigerate until ready to serve.

# Cheesy Beer and Spinach Dip

## Ingredients

2/3 cup beer  
3 cups shredded Monterey Jack cheese  
2 tablespoons all-purpose flour  
1/2 cup frozen chopped spinach, thawed and drained  
1 tablespoon chopped fresh cilantro  
salt and pepper to taste

## Directions

In a medium saucepan over medium heat, bring beer to a boil. Lower heat. Slowly stir in Monterey Jack cheese and flour. Cook and stir until cheese is melted but not bubbly.

Mix spinach, cilantro, salt and pepper into the beer mixture. Serve warm.

# Dipping Sauce for Seafood

## Ingredients

1 1/2 cups plain non-fat yogurt  
1/3 cup honey  
1/2 cup prepared Dijon-style mustard  
1 tablespoon chopped green onion  
1 dash chili sauce

## Directions

In a medium bowl, mix together plain non-fat yogurt, honey, prepared Dijon-style mustard, green onion and chili sauce. Chill in the refrigerator approximately 1 hour before serving.

# Artichoke Dip II

## Ingredients

2 (6.5 ounce) jars marinated artichoke hearts, drained and chopped  
1 cup mayonnaise  
1 cup grated Parmesan cheese  
1 (4 ounce) can diced green chile peppers, drained

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the artichoke hearts, mayonnaise, Parmesan cheese and chile peppers. Transfer the mixture to a 9x9 inch baking dish.

Bake in the preheated oven 20 to 25 minutes, or until lightly browned.

# Seafood Dip

## Ingredients

1 cup flaked imitation crabmeat  
1/2 cup shredded Cheddar cheese  
1/4 cup cream cheese, softened  
1/4 cup mayonnaise  
1/4 cup sour cream  
1/4 cup grated Parmesan cheese  
1/4 cup sliced green onion  
1 teaspoon lemon juice  
1/4 teaspoon Worcestershire sauce  
1/8 teaspoon garlic powder  
1/4 cup bread crumbs

## Directions

In a bowl, mix the first 10 ingredients until smooth. Spread in a 9-in. pie plate. Sprinkle with bread crumbs;. Cover and bake at 350 degrees F for 20 minutes or until bubbly. Uncover and bake 5 minutes more. Serve with crackers, celery sticks or other raw vegetables.

# Apple Dip

## Ingredients

1 (8 ounce) package cream  
cheese  
1/2 cup brown sugar  
1 tablespoon vanilla extract

## Directions

Stir together the cream cheese, brown sugar, and vanilla extract until the sugar has dissolved, and the mixture is smooth.

# Seven Layer Dip

## Ingredients

1 (16 ounce) can refried beans (traditional variety)  
1 (4.5 ounce) can chopped green chiles, undrained  
1 tablespoon fresh lime juice, plus  
2 tablespoons fresh lime juice for avocado layer  
2 teaspoons chili powder  
1/4 teaspoon ground cumin  
Salt  
3 avocados, halved, pitted, flesh spooned out  
1 cup sour cream  
1/2 cup mayonnaise  
1 cup salsa (drain to equal 1 cup if salsa is especially runny)  
3/4 cup sliced canned black olives, drained  
1 cup grated pepper Jack cheese  
1/2 cup thin sliced scallion greens, green part only

## Directions

Mix beans, chiles, 1 Tb. of lime juice, chili powder, cumin, and a pinch of salt in a small bowl. In a second small bowl, mash avocados with a fork; stir in remaining 2 Tbs. lime juice and 1/2 teaspoon of salt to make guacamole. In a third small bowl, mix sour cream and mayonnaise.

Spread bean mixture, then guacamole, then sour cream mixture, and finally salsa over the bottom of a 9-inch deep-dish pie plate or similar size pan. Sprinkle with olives, then cheese. (Dip can be covered and refrigerated up to 2 days) To serve, sprinkle with green onions.

# Green Onion Ranch Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
1/2 cup mayonnaise  
1 (1 ounce) package ranch dressing mix  
18 green onions, chopped  
1 jalapeno pepper, seeded and minced (optional)

## Directions

Combine cream cheese, sour cream, and mayonnaise in a blender; puree until smooth. Sprinkle in the ranch dressing mix, green onions, and optional jalapeno; puree until well combined. For best results, refrigerate overnight before serving.



# Hot Chili Dip

## Ingredients

1 (24 ounce) jar salsa  
1 (15 ounce) can chili with beans  
2 (2.25 ounce) cans sliced ripe  
olives, drained  
12 ounces process American  
cheese, cubed  
Tortilla chips

## Directions

In a small slow cooker, combine the salsa, chili and olives. Stir in cheese. Cover and cook on low for 1-2 hours or until cheese is melted, stirring halfway through. Serve with chips.

# Chocolate-Dipped Peppermint Bark

## Ingredients

1 (6 ounce) package white chocolate, chopped  
1/3 cup crushed peppermint candies  
1 cup semisweet chocolate chips  
1 tablespoon shortening

## Directions

Line an 8x8 inch baking pan with foil and spray with cooking spray. Line a baking sheet with waxed paper.

Melt the white chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, until smooth; 1 to 2 minutes (depending on your microwave). Stir in crushed peppermint candy. Spread evenly in prepared 8x8 pan; refrigerate until firm, about 10 minutes. Break the bark into bite size pieces.

Melt the semisweet chocolate with the shortening in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, until smooth, 1 to 2 minutes. Dip bark pieces 3/4 of the way into melted chocolate; shake off excess chocolate. Place on prepared baking sheet; refrigerate until set.

# Walnut Corn Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1/4 cup lime juice  
2 teaspoons ground cumin  
1/2 teaspoon cayenne pepper  
1/2 teaspoon salt  
Dash pepper  
1 (8.75 ounce) can whole kernel corn, drained  
1 cup chopped walnuts, toasted  
1/3 cup finely chopped onion  
Tortilla chips

## Directions

In a small mixing bowl, combine the cream cheese, lime juice, cumin, cayenne, salt and pepper. Stir in the corn, walnuts and onion. Refrigerate until serving. Serve with tortilla chips.

# Blue Cheese Dip I

## Ingredients

1/2 pound bacon  
1 teaspoon minced garlic  
3 (8 ounce) packages cream  
cheese, softened  
4 ounces blue cheese  
1/4 cup chopped walnuts or  
pecans to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, fry chopped bacon until it is almost done. Stir garlic into the skillet. Remove from skillet and drain excess fat.

In a medium mixing bowl, mix bacon with cream cheese and blue cheese. Transfer the mixture to a casserole dish. Sprinkle nuts over the dip.

Bake for 30 to 40 minutes.

# Chip Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 1/2 tablespoons mayonnaise  
1 tablespoon milk  
1 tablespoon Worcestershire sauce  
3 tablespoons chopped onions

## Directions

In a small mixing bowl, combine cream cheese, mayonnaise, milk, Worcestershire sauce, and grated onion.

# Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese  
1 (7 ounce) jar marshmallow  
creme  
3/4 cup confectioners' sugar  
1/8 teaspoon lemon juice

## Directions

In large bowl, blend cream cheese, marshmallow creme, sugar and lemon juice with electric mixer until smooth.

# Crab-Filled Egg Rolls With Ginger-Lime Dipping

## Ingredients

15 egg roll wrappers  
1 pound pasteurized lump  
crabmeat  
1 quart vegetable oil

### Dipping sauce:

2 tablespoons lime juice  
1 tablespoon white sugar  
2 tablespoons Asian fish sauce  
1 tablespoon water  
1/2 teaspoon ground ginger  
1/2 teaspoon hot red pepper  
flakes  
1/4 cup chopped fresh cilantro,  
for garnish

## Directions

Place an egg-roll wrapper on a work surface. Center 3 Tbs. crabmeat on the wrapper, forming it into a log. Fold the corner closest to you tightly over the filling, then overlap right and left corners. Then, as if forming a cigarette, roll wrapper tightly, moistening the end with wet fingertips. Press to seal. Repeat with remaining wrappers and crab.

Heat oil in a Dutch oven to 300 degrees. Cook rolls, 5 at a time, turning once, until blond, about 2 minutes. Drain, cool and refrigerate in a zipper-lock bag. (Can be prepared to this point up to 3 days ahead.) Reserve oil.

Several hours before serving, mix dipping sauce ingredients together. Heat oven to 200 degrees. Reheat oil to 375 degrees in Dutch oven. Cook rolls again, 5 at a time, turning once, until crisp and golden brown, about 2 minutes. Drain on a rack set over a lipped cookie sheet and place in warm oven; can be held up to 20 minutes.

Cut each roll into thirds, sprinkle with cilantro and serve with dipping sauce.

# Chocolate-Dipped Strawberries

## Ingredients

1 (7 ounce) package BAKER'S  
Real Milk Dipping Chocolate  
36 medium strawberries

## Directions

Melt chocolate as directed on package.

Dip strawberries into chocolate; let excess chocolate drip off.

Place on wax paper-covered baking sheet or tray. Let stand at room temperature or store in refrigerator for 30 min. or until chocolate is firm.



# Big Mama's Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (7 ounce) jar marshmallow  
creme

## Directions

Blend marshmallow creme and cream cheese until smooth. Cover and refrigerate until chilled, about 2 hours.

# Mexican Style Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 pound extra-lean ground beef  
1 (1.25 ounce) package taco seasoning mix  
2/3 cup water  
1/2 cup salsa  
1/4 cup chopped jalapeno pepper  
2 cups shredded Mexican-style cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9 inch pie plate with vegetable oil spray.

Press cream cheese evenly onto the bottom of the pie plate.

In a large skillet, brown the hamburger. Drain excess fat. Mix in the taco seasoning and water. Cook and stir 2 to 4 minutes. Remove the skillet from the heat before mixing in salsa and jalapenos. Pour the beef mixture over the cream cheese in the pie plate. Sprinkle the Mexican-style cheese over the entire dish.

Bake at 350 degrees F (175 degrees C) until the cheese has melted.

# Vegetable Packed Dip

## Ingredients

1 (15 ounce) can mixed vegetables, drained  
1 (15 ounce) can chickpeas (garbanzo beans), drained  
1 cup fat free sour cream  
1/3 cup plain yogurt  
1/3 cup mayonnaise  
1 (1 ounce) package dry onion soup mix  
1 teaspoon minced onion  
1/4 cup chopped green onions  
1/4 cup chopped red bell pepper

## Directions

In a medium bowl, mix together the mixed vegetables, chickpeas (garbanzo beans), sour cream, yogurt, mayonnaise, onion soup mix, onion, green onion and red bell pepper. Chill in the refrigerator 1 hour and serve.

# Lobster Dip

## Ingredients

1 (7 ounce) can lobster meat,  
drained and flaked  
1 tablespoon minced onion  
1 tablespoon lemon juice  
1 (8 ounce) package cream  
cheese, softened  
4 tablespoons butter, softened  
1 tablespoon prepared  
horseradish

## Directions

In a medium bowl, mix together lobster meat, onion, lemon juice, cream cheese, butter and prepared horseradish. Continue mixing until smooth. Cover and chill in the refrigerator until serving.

# Hot Ham and Swiss Dip

## Ingredients

2 cups shredded Swiss cheese  
1 1/2 cups finely chopped ham  
1/2 cup sliced green onions  
2 tablespoons all-purpose flour  
1/2 cup reduced-fat mayonnaise  
2 tablespoons spicy brown mustard  
1 1/2 teaspoons caraway seeds, slightly crushed  
56 KEEBLER® TOWN HOUSE® FLIPSIDES® Original Crackers or KEEBLER® TOWN HOUSE® FLIPSIDES® Cheddar Crackers

## Directions

In medium bowl stir together cheese, ham, green onions and flour. Add mayonnaise, mustard and caraway seeds. Mix until combined. Spread in 9-inch pie plate.

Bake, uncovered, at 350 degrees F about 25 minutes or until heated through and bubbly around edges.

Serve warm with KEEBLER® TOWN HOUSE® FLIPSIDES® Original Crackers.

# Artichoke Spinach Dip

## Ingredients

1/4 cup butter  
1 (10 ounce) package frozen  
chopped spinach, partially thawed  
1 (14 ounce) can artichoke hearts,  
drained and chopped  
2 (8 ounce) packages cream  
cheese, softened  
2 (16 ounce) containers sour  
cream  
1 cup grated Parmesan cheese  
garlic salt to taste

## Directions

Melt butter in a large saucepan over medium heat. Stir in the spinach and artichoke hearts. Cook until tender, about 5 minutes.

Mix cream cheese and sour cream into the spinach mixture. Stir in Parmesan cheese and garlic salt. Cook, stirring occasionally, until thickened, 10 to 15 minutes. Serve warm.

# The Best and Cheesiest Artichoke Dip

## Ingredients

2 (14 ounce) cans artichoke hearts, drained  
2 cups shredded mozzarella cheese  
1 cup grated Parmesan cheese  
1 cup mayonnaise  
1 teaspoon dried parsley

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Drain the artichokes, squeeze the juice out of them, pull them apart and place in a 1-quart casserole dish.

In a medium-sized mixing bowl, combine Mozzarella cheese, Parmesan cheese and mayonnaise. Pour this mixture into the casserole and mix well until the artichoke hearts are mixed in well. Sprinkle the parsley over the top.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until the dip is brown on top.

# Vegetable Dip

## Ingredients

2/3 cup mayonnaise  
2/3 cup sour cream  
2 teaspoons Beau Monde seasoning  
1 tablespoon dried dill weed  
1 tablespoon dried parsley  
1 tablespoon minced onion

## Directions

Mix together mayonnaise, sour cream, Beau Monde seasoning, dill, parsley, and minced onion. Blend well. Refrigerate for 4 hours before serving.



# Broccoli and Cheese Dip

## Ingredients

6 slices bacon  
1 (10 ounce) package frozen broccoli  
2 tablespoons water  
2 cups shredded Cheddar cheese  
1/2 cup mayonnaise  
1/4 teaspoon ground white pepper  
1/2 cup sour cream  
1 tablespoon yellow mustard

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place broccoli and water in a medium saucepan. Cover and bring to a boil. Cook 5 minutes. Uncover, continue cooking 2 to 3 minutes, until tender. Remove from heat and drain.

In a medium saucepan, mix the Cheddar cheese, mayonnaise, white pepper, sour cream and mustard. Cook and stir over medium heat until well blended and warm. Stir in the crumbled bacon and cooked broccoli. Transfer to a medium dish to serve.

# Disappearing Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (7 ounce) jar marshmallow creme  
1 tablespoon lime juice  
1 teaspoon grated lime peel  
dash ground ginger  
Assorted fresh fruit

## Directions

In a mixing bowl, beat the cream cheese, marshmallow creme, lime juice, lime peel and ginger until smooth. Serve with fruit. Refrigerate leftovers.

# Cold Crawfish Dip

## Ingredients

1/2 cup butter  
2 pounds crawfish tails, with fat  
4 (8 ounce) packages cream cheese, room temperature  
1 bunch green onions, chopped  
1 cup mayonnaise  
1/2 teaspoon hot pepper sauce (e.g. Tabasco<sup>®</sup>), or to taste  
1 teaspoon Worcestershire sauce, or to taste

## Directions

Melt butter in a large skillet over medium heat. Add half of the green onions, and cook until wilted. Add the crawfish tails, reduce heat to medium-low, and simmer for about 10 minutes. Set aside to cool.

In a large bowl, stir together the cream cheese and mayonnaise until well blended. I like to use an electric mixer. Season with hot pepper sauce and Worcestershire sauce until the mixture is pink in color. When the crawfish have cooled slightly, stir them and the butter into the dip along with the rest of the green onion. Mix well, cover and refrigerate overnight to properly blend the flavors.

# Cheesecake Dip

## Ingredients

3 ounces Neufchatel cheese  
2 tablespoons white sugar  
3 tablespoons low-fat milk  
2 cups frozen whipped topping,  
thawed  
1 teaspoon vanilla extract

## Directions

In a mixing bowl, combine the Neufchatel cheese, sugar, and milk. Mix thoroughly until well blended and smooth. Gently combine the frozen whipped topping and vanilla with the mixture. Serve chilled.

# Leftover Turkey Spring Rolls with Cranberry Sweet

## Ingredients

2 tablespoons olive oil  
1 teaspoon Asian (toasted) sesame oil (optional)  
2 cups finely chopped cooked turkey  
1/2 carrot, minced  
2 cloves garlic, minced  
1/8 teaspoon ground black pepper  
1/8 teaspoon ground ginger  
1/8 teaspoon garlic and herb seasoning blend (such as Mrs. Dash®)  
5 tablespoons soy sauce  
6 cups finely shredded cabbage  
1/2 teaspoon oyster sauce (optional)  
50 (7 inch square) egg roll wrappers  
  
1/4 cup jellied cranberry sauce  
1/4 cup white sugar  
1/4 cup white vinegar  
1 dash soy sauce

## Directions

Heat the olive oil and sesame oil in a wok or large skillet over medium-high heat until it shimmers. Cook and stir the turkey, carrot, garlic, black pepper, ginger, and garlic and herb seasoning until the garlic releases its fragrance, about 2 minutes. Stir in 2 tablespoons of the soy sauce, and continue cooking until the carrot begins to soften, about 5 minutes. Stir in the cabbage, oyster sauce, and remaining 3 tablespoons of soy sauce. Continue to stir, until the cabbage is soft and cooked through, about 10 minutes. Remove the mixture from the heat, and set aside. Drain off any excess liquid.

Preheat oven to 350 degrees F (175 degrees C). Line several baking sheets with parchment paper.

To fill the wrappers, separate and place the spring roll wrappers onto your work surface, with the points of the square pointing up and down in a diamond shape. Spoon about 2 tablespoons of the turkey filling in a line across the center of the wrapper, and fold the bottom point up to cover the filling. Fold the two side points in on top of the folded wrapper, to fully enclose the filling. The two side points should be about 1 inch apart. Firmly but gently, roll the spring roll into a tight cylinder, and roll the wrapper over to firmly press down the remaining point. Set the filled wrappers seam-side down onto the parchment-lined baking sheets so they don't touch. The rolls should be about the thickness of a finger.

Bake the filled rolls in the preheated oven until they begin to brown, about 15 minutes. Mash the cranberry sauce in a saucepan over medium heat until the sauce is smooth, then whisk in the sugar, vinegar, and a dash of soy sauce. Bring the mixture to a boil, and simmer, whisking the sauce, until the sugar has dissolved and the sauce reduces and thickens slightly, about 10 minutes. Remove sauce to a bowl. Serve the rolls hot with the sauce.

# Cucumber Dip II

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 cucumber, peeled and diced  
1 small onion, diced  
2 tablespoons mayonnaise  
1 teaspoon garlic salt

## Directions

In a bowl, thoroughly blend the cream cheese, cucumber, onion, mayonnaise, and garlic salt. Cover, and chill in the refrigerator until serving.

# Ginger Dipping Sauce

## Ingredients

1/4 cup chopped onion  
1 clove garlic, minced  
1 tablespoon minced fresh ginger root  
1/2 lemon, juiced  
1/4 cup soy sauce  
1/4 teaspoon sugar  
1/4 teaspoon white vinegar

## Directions

In a blender, combine onion, garlic, ginger, lemon juice, soy sauce, sugar, and vinegar. Process until smooth. Serve at room temperature.

# Pina Colada Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 tablespoons white sugar  
6 tablespoons pina colada mix  
2 tablespoons light rum  
2 tablespoons frozen strawberry daiquiri mixer

## Directions

In a medium bowl, whip together cream cheese, sugar, pina colada mix, rum and strawberry daiquiri. Chill in the refrigerator at least 3 hours before serving.



# Louisiana Crab Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 tablespoons prepared horseradish, drained  
2 teaspoons Worcestershire sauce  
1/4 teaspoon hot pepper sauce  
2 (6 ounce) cans crabmeat - drained, flaked and cartilage removed  
1 medium onion, chopped  
1 tablespoon dry bread crumbs  
1/8 teaspoon paprika  
Assorted crackers

## Directions

In a mixing bowl, combine the cream cheese, horseradish, Worcestershire and hot pepper sauce; mix well. Stir in crab and onion. Spoon into a greased 1-qt. baking dish. Toss bread crumbs with paprika; sprinkle over top. Bake, uncovered, at 350 degrees F for 30-35 minutes or until edges are bubbly. Serve warm with crackers.

# Ultimate 7-Layer Dip

## Ingredients

1 (16 ounce) can refried beans  
1 tablespoon taco seasoning mix  
1 cup BREAKSTONE'S or  
KNUDSEN Sour Cream  
1 cup salsa  
1 cup shredded lettuce  
1 cup KRAFT Mexican Style  
Shredded Cheese  
1/2 cup sliced green onions  
2 tablespoons sliced pitted ripe  
olives  
RITZ Toasted Chips Original or  
WHEAT THINS Baked Snack  
Crackers

## Directions

Mix beans and taco seasoning mix. Spread onto bottom of 9-inch pie plate or quiche dish.

Layer all remaining ingredients except chips over bean mixture; cover. Refrigerate several hours or until chilled.

Serve with chips.

# Munchable Mini-Burgers with Flavorful Fruit Dips

## Ingredients

For Sweet Tomato Dip:

1 (8 ounce) can crushed pineapple  
1/4 cup ketchup

For the Burgers:

1 (15 ounce) can sweet potatoes  
(or yams) in syrup, drained  
1 tablespoon canned tomato  
paste  
1 pound ground turkey or lean  
beef  
Spray vegetable oil  
1 (7.5 ounce) roll refrigerated,  
lower-fat buttermilk biscuits,  
baked to package directions

## Directions

To make any dip or mayo: Puree the canned ingredients in a food processor, blender or immersion blender and mix in remaining ingredients; set aside.

To make burgers: Mash sweet potatoes and tomato paste in mixing bowl with a fork. Mix in the ground turkey or beef until thoroughly blended. Portion in 1/4-cup portions and form into 1/4- to 1/2-inch thick burgers, about 3-inches across. Heat a heavy skillet over medium-high heat and spray with oil. Cook burgers covered until no longer pink inside, about 4 minutes per side. The internal temperature of the patties should be 165 degrees F. To serve: Split biscuits horizontally and make sandwiches with burgers. Serve dips or mayo for dipping.

# White Bean Dip with Pine Nuts

## Ingredients

2 tablespoons pine nuts  
2 teaspoons chopped fresh basil  
1 teaspoon chopped fresh oregano  
1 cup cooked Great Northern beans  
2 cloves garlic, cut in half  
1 teaspoon lime juice  
1 roma (plum) tomato, roughly chopped  
sea salt to taste  
black pepper to taste  
1 tablespoon olive oil

## Directions

Place the pine nuts, basil, and oregano into a food processor. Cover, and pulse 2 or 3 times to finely grind the nuts. Add beans and garlic; process until smooth, about 30 seconds to 1 minute. Pour in the lime juice, tomato, salt and pepper, and pulse 2 to 3 times until mixture is smooth and spreadable. With the food processor running, drizzle the oil into the dip. If mixture becomes too thick, add a tablespoon of water at a time until the dip is the right consistency.

Refrigerate at least 2 hours or overnight to blend the flavors before serving.

# Herbalicious Shrimp Dip

## Ingredients

1 pound cooked peeled shrimp, chilled  
3 green onions, coarsely chopped  
1 small onion, coarsely chopped  
1 tablespoon chopped fresh tarragon  
1 1/2 teaspoons dried parsley  
1 teaspoon minced fresh rosemary  
1/2 teaspoon chili powder  
1 teaspoon lemon juice  
1 tablespoon finely grated carrot  
1 cup low-fat mayonnaise  
1 cup low-fat sour cream  
salt and pepper to taste

## Directions

Add shrimp, green onions, onion, tarragon, parsley, rosemary, chili powder, and lemon juice to the jar of a blender or food processor; process the mixture until shrimp are finely chopped.

Scrape the chopped shrimp mixture into a bowl and stir in the carrot, mayonnaise, and sour cream, mixing until well blended. Season to taste with salt and pepper. Chill at least 1 hour before serving.

# Fruit Dip

## Ingredients

8 ounces cream cheese  
2 tablespoons white sugar  
1/3 cup packed brown sugar  
1 teaspoon caramelized sugar

## Directions

Combine the cream cheese, white sugar, brown sugar and caramelized sugar. Beat until smooth.

Serve with fresh fruit for dipping.

# Roasted Garlic Dip

## Ingredients

3 heads garlic, unpeeled  
1 tablespoon olive oil  
1/2 cup sour cream  
1/4 cup mayonnaise  
1 green onions, chopped  
1 tablespoon red wine vinegar  
1/2 teaspoon salt  
3/4 tablespoon ground black pepper

## Directions

Preheat an oven to 300 degrees F (150 degrees C).

Cut off the top of the head of garlic to expose the cloves, trimming about 1/4 inch off of the top of each clove. You may need to trim individual cloves along the sides of the head. Brush the cut cloves with a small amount of olive oil, then nestle the head into a piece of aluminum foil.

Bake in the preheated oven until the cloves are tender and nicely browned, about 1 hour. Remove, and allow to cool to room temperature.

Once cool, squeeze the garlic cloves out of their skins and into a mixing bowl. Mash well with a wire whisk, then add the sour cream, mayonnaise, green onions, vinegar, salt, and pepper. Whisk until evenly blended, then refrigerate 2 to 4 hours to allow the flavors to blend.

# Haydari (Turkish Yogurt Dip)

## Ingredients

1 (16 ounce) container plain yogurt  
5 cloves garlic  
1 pinch salt  
1 bunch fresh dill, chopped  
1 bunch fresh parsley, chopped  
1 (4 ounce) package cream cheese, softened (optional)  
2 mint leaves, for garnish

## Directions

Line a colander with two layers of cheesecloth and place over a medium bowl. Place the yogurt on the cheesecloth and cover the colander with plastic wrap. Allow yogurt to drain 8 hours or overnight.

Scoop the drained yogurt into a mixing bowl. Mash the garlic cloves with the salt into a fine paste; mix into the yogurt. Stir the dill, parsley, and cream cheese into the yogurt and garlic mixture. Spread onto a dish and garnish with the mint leaves to serve.



# Beer Dip I

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (1 ounce) package ranch dressing mix  
2 cups shredded Cheddar cheese  
1/3 cup beer

## Directions

In a medium bowl, combine cream cheese and dressing mix. Stir in Cheddar cheese, and then beer. The mixture will appear mushy. Cover bowl, and refrigerate for at least 3 hours, overnight if possible.

# Easter Egg Dipper Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
1 1/2 cups semi-sweet chocolate morsels or milk chocolate morsels  
5 teaspoons shortening  
Multi-colored sprinkles

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using 1/4-cup measuring cup coated with cooking spray divide warm cereal mixture into portions. Using buttered hands shape each portion into 2 1/2- x 1 1/2-inch egg shapes. (Or, coat insides of plastic snap-apart Easter eggs with cooking spray. Press cereal mixture into eggs. Remove cereal mixture from plastic eggs.) Cool.

In small saucepan combine chocolate morsels and shortening. Cook over low heat until melted, stirring constantly. Dip bottoms of cereal eggs into chocolate. Decorate with sprinkles. Place on wax-paper-lined baking sheet. Refrigerate until chocolate is firm. Individually wrap in plastic wrap. Best if served the same day.

# Mary's Roasted Red Pepper Dip

## Ingredients

1 (7 ounce) jar roasted red peppers, drained and diced  
3/4 pound shredded Monterey Jack cheese  
1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
1 tablespoon minced onion  
1 clove garlic, minced  
2 tablespoons prepared Dijon-style mustard

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small baking dish, mix the roasted red peppers, Monterey Jack cheese, cream cheese, mayonnaise, onion, garlic and Dijon-style mustard.

Bake in the preheated oven 20 minutes, or until bubbly and lightly browned. Serve warm.

# Daddy's Guacamole Dip

## Ingredients

2 avocados, halved with pits removed  
2 tomatoes, diced  
1 jalapeno pepper, seeded and minced  
1/2 cup diced sweet onion  
1 lemon, juiced  
2 cups cottage cheese  
1/2 teaspoon garlic powder  
salt and pepper to taste

## Directions

Scoop flesh out of the avocado and place it in a medium size mixing bowl. Mash the avocado well. Add lemon juice to the avocado and mix well. Place tomatoes, jalapeno pepper, onion, cottage cheese, garlic powder, salt and pepper into the mixing bowl; stir until the ingredient are combined. Chill for at least one hour before serving.

# Monday Night Hot Wing Dip

## Ingredients

1 pound skinless, boneless chicken breast halves  
1 cup ranch salad dressing  
1 (8 ounce) package cream cheese, softened  
1/2 cup hot pepper sauce  
2 cups shredded Cheddar cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the chicken breasts into a saucepan and fill with enough water to cover. Bring to a boil, then simmer over medium heat until chicken is tender enough to be pulled apart with a fork. Drain and cool until cool enough to touch. Shred or chop chicken and place in a 1 to 2 quart casserole.

Mix the cream cheese into the chicken until well blended, then stir in the ranch dressing and hot sauce. Top with Cheddar cheese.

Bake uncovered for 20 minutes in the preheated oven, until cheese is browned and the sauce is bubbly.

# New England Bean Dip

## Ingredients

2 cups canned kidney beans,  
drained  
1 small onion, minced  
1/2 cup mayonnaise  
1/2 cup sweet pickle relish  
1 pinch dry mustard  
1 dash Worcestershire sauce  
1/2 teaspoon white horseradish  
1/8 teaspoon garlic powder  
1/8 teaspoon salt  
1/8 teaspoon ground black  
pepper

## Directions

Rinse the kidney beans, and set aside to drain. In a medium bowl, stir together the onion, mayonnaise, relish, dry mustard, Worcestershire sauce, horseradish, garlic powder, salt and pepper. Gently mix in kidney beans until coated with dressing. Refrigerate until serving.

# Hot Clam Dip II

## Ingredients

1 (20 ounce) loaf round French bread  
2 (8 ounce) packages cream cheese, softened  
2 tablespoons grated onion  
2 tablespoons beer  
2 teaspoons Worcestershire sauce  
2 teaspoons lemon juice  
1 teaspoon hot pepper sauce  
1/2 teaspoon salt  
3 (6.5 ounce) cans minced clams, drained

## Directions

Preheat oven to 250 degrees F (120 degrees C).

Cut off top of bread and set aside. Hollow loaf, leaving 1 1/2 to 2 inch shell. Reserve the bread that you pull out of the loaf.

In a medium-size bowl, combine cream cheese, onion, beer, Worcestershire sauce, lemon juice, hot pepper sauce, and salt. Beat well. Fold clams into the mixture. Pour clam mixture into the hollowed out bread bowl, cover the bread bowl with the bread top. Wrap the loaf in aluminum foil.

Bake at 250 degrees F (120 degrees C) for 3 hours. Use the leftover bread torn from inside the loaf to make bread cubes to dip with. Toast bread cubes with dip during last 5 minutes of baking time.

# Kendra's Creamy Leek Dip

## Ingredients

1 pound bacon  
15 leeks, roots and leaves removed  
3 (8 ounce) packages cream cheese  
2 large cloves garlic  
2 1/2 tablespoons Worcestershire sauce  
salt and pepper to taste

## Directions

Place bacon in a skillet. Cook over medium high heat until evenly brown. Drain and crumble.

In a food processor, blend the cooked bacon, leeks, cream cheese, garlic, and Worcestershire sauce until smooth. Season with salt and pepper. Refrigerate until ready to serve.



# Seafood Dip I

## Ingredients

1 1/2 cups cocktail sauce  
3/4 cup imitation crabmeat  
1 (8 ounce) package cream  
cheese, softened

## Directions

In a bowl, mix the cocktail sauce and crabmeat.

Place block of cream cheese on serving dish, and pour cocktail sauce mixture over the top.

# Bacon Dijon Cheddar Dip

## Ingredients

4 slices bacon  
8 ounces cream cheese, softened  
1 cup shredded sharp Cheddar cheese  
1 tablespoon Dijon mustard  
2 tablespoons finely chopped onion  
1 teaspoon chopped fresh parsley (optional)

## Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, let cool, and crumble the bacon.

Place the cream cheese, Cheddar cheese, and Dijon mustard into a bowl, and mix on medium speed with an electric mixer until the ingredients are thoroughly blended. Stir in the onion and crumbled bacon, and spoon into a serving bowl. Refrigerate for 2 hours to blend the flavors, and sprinkle with parsley to serve.

# Chocolate-Dipped Coconut Snowballs

## Ingredients

1/3 cup butter, softened  
2/3 cup packed brown sugar  
1 egg  
1/2 teaspoon vanilla extract  
1 1/3 cups all-purpose flour  
1/4 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 (4 ounce) bar German sweet chocolate, finely chopped  
1/2 cup flaked coconut  
1/2 cup finely chopped pecans, toasted  
TOPPING:  
12 (1 ounce) squares semisweet chocolate  
4 teaspoons shortening  
2 1/2 cups flaked coconut, toasted

## Directions

In a large mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine the flour, baking powder, baking soda and salt; gradually add to creamed mixture and mix well. Stir in the German sweet chocolate, coconut and pecans. Roll into 3/4-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are browned. Remove to wire racks to cool.

Break each square of semisweet chocolate into four pieces. In a microwave, melt chocolate and shortening; stir until smooth. Dip cookies halfway into chocolate; allow excess to drip off. Place on waxed paper-lined baking sheets; sprinkle with toasted coconut. Chill for 1 hour or until firm.

# Butter Dip Breadsticks

## Ingredients

1/3 cup butter or margarine,  
melted  
2 1/4 cups all-purpose flour  
3 1/2 teaspoons baking powder  
3 teaspoons sugar  
1 1/2 teaspoons salt  
1 cup milk

## Directions

Place butter in an ungreased 15-in. x 10-in. x 1-in. baking pan. In a bowl, combine the flour, baking powder, sugar and salt; mix well. Stir in the milk just until moistened. Turn onto a floured surface; knead 10 times. Roll into a 12-in. x 9-in. rectangle. Cut into 9-in. x 1/2-in. strips.

Dip each side of strip in butter in prepared pan; arrange in the pan (do not allow sides to touch). Bake at 450 degrees F for 15-20 minutes or until golden brown.

# Southwestern Corn and Walnut Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1/4 cup vegetable oil  
1/4 cup lime juice  
1 tablespoon ground red chile pepper  
1 tablespoon ground cumin  
1/2 teaspoon salt  
1 (15 ounce) can corn, drained  
1 cup chopped walnuts  
1/4 cup minced onion

## Directions

With a mixer, blend together cream cheese, oil, lime juice, red chile pepper, cumin, and salt until smooth. Stir in corn, walnuts, and onion. Cover, and refrigerate.

# Crab Dip

## Ingredients

11 ounces cream cheese,  
softened  
1 small onion, finely chopped  
5 tablespoons mayonnaise  
2 (6 ounce) cans crabmeat,  
drained and flaked  
1/8 teaspoon garlic powder  
salt and pepper to taste  
1 (1 pound) loaf round, crusty  
Italian bread

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the cream cheese, onion, mayonnaise, crabmeat, garlic powder, salt and pepper. Spread mixture into a 1 quart baking dish.

Bake for 20 minutes in the preheated oven. While the dip is baking, cut a circle in the top of the bread, and scoop out the inside to create a bread bowl. Tear the removed bread into pieces for dipping.

Remove baked crab dip from the oven, and stir well. Spoon the mixture into the hollowed out loaf. Place bread bowl and chunks of bread on a medium baking sheet, and bake for an additional 10 minutes. Serve hot.

# Jalepeno Cheese Dip

## Ingredients

1 pound mozzarella cheese,  
shredded  
1 cup mayonnaise  
3 cloves garlic, diced  
1 (2.25 ounce) can sliced black  
olives, drained  
2 fresh jalapeno peppers, diced  
1 teaspoon garlic salt

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cheese, mayonnaise, garlic, olives, and 1 jalapeno. Spread the mixture into an 8x8 inch baking pan. Season with garlic salt, and sprinkle with remaining jalapeno.

Bake 20 minutes in the preheated oven, or until the edges are golden brown.

# Creamy Garlic Dip

## Ingredients

3/4 cup sour cream  
1/4 cup mayonnaise  
1/2 tablespoon garlic powder  
1/2 teaspoon crushed red pepper  
1/2 tablespoon dried parsley

## Directions

In a medium bowl, mix together sour cream, mayonnaise, garlic powder, crushed red pepper and dried parsley. Serve immediately or refrigerate overnight for full flavor.



# The Best BLT Dip

## Ingredients

1 pound bacon  
1 tomato, chopped  
1 (32 ounce) jar mayonnaise  
32 ounces sour cream  
1/2 teaspoon garlic powder  
salt and pepper to taste  
1 (1 pound) loaf sliced white sandwich bread

## Directions

In a large skillet, brown entire pound of bacon until crisp, placing cooked strips on paper towels to absorb grease.

For best results, finely chop bacon in a food processor or with a hand blender, but finely chopping by hand will also work.

In a large mixing bowl, blend bacon, tomato and jar of mayonnaise. Add half the container of sour cream, blend well. Add more sour cream by spoonfuls, until the mixture isn't overwhelmed by the taste of mayonnaise (you'll be left with about a cup or so of sour cream, typically). LIGHTLY coat the top of the mix with garlic powder, and blend. Add a dash of salt and pepper to taste. Toast the bread, then cut into fours.

# Mike's Taco Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (8 ounce) container sour cream  
1 dash hot pepper sauce  
1 dash soy sauce  
2 teaspoons lemon juice  
1 (16 ounce) jar salsa  
1 bunch green onions, chopped  
1 (2 ounce) can sliced black olives  
1/2 head iceberg lettuce - rinsed, dried, and shredded  
8 ounces finely shredded Cheddar cheese  
2 tomatoes, seeded and chopped

## Directions

Cream together cream cheese, sour cream, hot sauce, soy sauce, and lemon juice. Spread this mixture into a 9x13 inch glass dish. Layer salsa, green onions, black olives, lettuce, cheddar cheese and tomatoes over the cream cheese mixture. Cover with plastic wrap and gently press the ingredients down to tighten the layers. Chill before serving.

# Corned Beef Dip

## Ingredients

1 (12 ounce) can canned corned  
beef  
1 (1 ounce) envelope dry onion  
soup mix  
1 (16 ounce) container sour cream

## Directions

Mix all ingredients in a bowl, cover, and chill for 1 hour.

# Three-Two-One Dip

## Ingredients

3 (8 ounce) packages cream  
cheese, cubed  
2 (10.75 ounce) cans condensed  
cream of celery soup, undiluted  
1 pound sliced pepperoni, finely  
chopped  
Assorted crackers

## Directions

In a large saucepan, combine the cream cheese, soup and pepperoni. Cook and stir over medium-low heat until cheese is melted. Serve warm with crackers.

# Clemons Family Bean Dip

## Ingredients

1 pound ground beef  
1 (11 ounce) can condensed  
cheese soup  
1 (16 ounce) can refried beans  
1 (16 ounce) jar picante sauce  
1 (12 ounce) jar sliced jalapeno  
peppers  
1/2 pound processed cheese  
food, cubed

## Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown.

Drain beef and place in a large, heavy saucepan with condensed cheese soup, refried beans, picante sauce, jalapeno peppers and processed cheese food. Cook on high until boiling, then reduce heat to low. Stirring constantly, cook until mixture is melted and bubbly.

# Warm Crab Dip II

## Ingredients

1 (8 ounce) package cream cheese, softened  
3 tablespoons mayonnaise  
1 tablespoon Worcestershire sauce  
2 teaspoons lemon juice  
1 green onion, chopped  
1 (6 ounce) can canned crabmeat, drained

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mash the cream cheese with a fork. Blend in the mayonnaise, Worcestershire sauce, lemon juice and green onion.

Rinse the crab meat and remove any pieces of shell. Flake the crab meat and mix it into the cream cheese mixture.

Bake 15 to 20 minutes in the preheated oven. Serve warm.

# Picadillo Dip

## Ingredients

1 pound ground beef  
1 cup water  
1 garlic clove, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 (14.5 ounce) can diced tomatoes, undrained  
1 (6 ounce) can tomato paste  
1/2 cup raisins  
1/2 cup slivered almonds  
1/4 cup chopped pimento-stuffed olives  
1/2 teaspoon sugar  
Tortilla chips

## Directions

In a large saucepan, brown beef. Add water, garlic, salt and pepper. Cover and simmer for 20 minutes; drain. Add next six ingredients; mix well. Cover and simmer for 45 minutes, stirring occasionally. Serve hot with chips.

# Hot Crab and Jalapeno Dip

## Ingredients

1 1/2 teaspoons olive oil  
1/2 cup chopped red bell pepper  
1 (14 ounce) can artichoke hearts,  
drained and chopped  
1 cup mayonnaise  
1/2 cup grated Parmesan cheese  
1/4 cup sliced green onions  
1 tablespoon Worcestershire  
sauce  
1 tablespoon finely chopped  
jalapeno peppers  
1/2 teaspoon celery salt  
1/2 pound crabmeat  
1 1/2 teaspoons lemon juice  
1/3 cup toasted sliced almonds

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat the olive oil in a medium saucepan over medium heat. Stir in the red bell pepper. Cook 5 minutes, or until tender.

In a medium bowl, mix together red bell pepper, artichoke hearts, mayonnaise, Parmesan cheese, green onions, Worcestershire sauce, jalapeno peppers, celery salt, crabmeat and lemon juice.

Transfer the mixture to an 8x8 inch baking dish. Sprinkle with almonds. Bake in the preheated oven 30 minutes, or until bubbly and lightly browned.



# Roasted Red Pepper Dip I

## Ingredients

1 (14.5 ounce) can diced tomatoes with green chile peppers, with liquid  
1 (7 ounce) jar roasted red peppers  
3/4 cup diced onion  
1/3 cup red wine  
5 tablespoons brown sugar  
2 fresh hot chile peppers, seeded and chopped  
2 tablespoons tomato paste  
2 tablespoons distilled white vinegar  
2 teaspoons chopped garlic  
1/2 teaspoon dried oregano  
1 1/2 teaspoons cumin seeds

## Directions

In a large saucepan, place diced tomatoes with green chile peppers, roasted red peppers, onion, red wine, brown sugar, hot chile peppers, tomato paste, distilled white vinegar, garlic, oregano and cumin seeds. Bring to a boil, then reduce heat and allow mixture to simmer approximately 30 minutes.

Place mixture in a blender, and blend to desired consistency. Chill in the refrigerator 4 hours, or until cold, before serving.

# Hot Spinach Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup mayonnaise  
1/4 cup grated Parmesan cheese  
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry  
1 cup shredded mozzarella cheese

## Directions

In a small mixing bowl, beat the cream cheese, mayonnaise and Parmesan cheese until blended. Stir in spinach and mozzarella cheese. Spoon into an ungreased microwave-safe 9-in. pie plate.

Microwave, uncovered, on high for 4-5 minutes or until bubbly, stirring twice. Serve with crackers or vegetables.

# Awesome Red Pepper Hummus Dip

## Ingredients

1 (14 ounce) can garbanzo beans, drained, liquid reserved  
2 tablespoons tahini (sesame seed paste)  
1 lemon, juiced  
2 cloves garlic, minced  
3/4 teaspoon salt  
1/2 cup bottled roasted red bell peppers

## Directions

Place the garbanzo beans, tahini, lemon juice, garlic, salt, and red peppers in the bowl of a food processor. Add 2 tablespoons of the reserved juice from the garbanzo beans. Pulse until the mixture is smooth, scraping the sides and blade to mix completely. Cover, and refrigerate until ready to use.

# Spicy Crab and Shrimp Dip

## Ingredients

2 (1 pound) loaves Mexican-style processed cheese food, cubed  
1/3 cup mayonnaise  
3 tablespoons Worcestershire sauce  
1/2 pound cooked and peeled shrimp  
1/2 pound cooked crabmeat

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix Mexican-style processed cheese food, mayonnaise, Worcestershire sauce, shrimp and crabmeat.

Bake in the preheated oven 45 minutes, or until bubbly and lightly browned.

# Fresh Spring Rolls With Thai Dipping Sauce

## Ingredients

6 spring roll wrappers (available in Asian markets)  
12 medium shrimp, cooked and shelled  
1 cup shredded leaf lettuce  
1/3 cup chopped cilantro  
1/2 cup peeled, seeded, chopped cucumber  
1 medium carrot, julienned  
Quick Thai Dipping Sauce:  
1 tablespoon light soy sauce  
1 tablespoon white-wine vinegar or rice vinegar  
3 tablespoons mirin  
1/4 teaspoon grated ginger root (optional)

## Directions

In a bowl of cool water, soak a wrapper until limp. Lay wrapper out flat. Place 1/6 of each ingredient down middle of wrapper, starting with lettuce. Fold over each end and tightly roll the wrapper around the contents, as if making a burrito. Moisten at seam; press to close.

Lay on plate, cover with moist paper towel and refrigerate until ready to serve. Then slice in two and serve with Quick Thai Dipping Sauce, below, or peanut sauce.

To make the Quick Thai Dipping Sauce, combine all ingredients in a small bowl.

# Curried Veggie Dip

## Ingredients

2 cups mayonnaise  
1 small onion, grated  
1 teaspoon curry powder  
6 pimento-stuffed green olives  
2 tablespoons capers  
1 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon Worcestershire sauce  
1/4 teaspoon dry mustard  
1/2 dill pickle, chopped  
1 tablespoon paprika

## Directions

Blend the mayonnaise, onion, curry powder, olives, capers, salt, pepper, Worcestershire sauce, mustard, pickle, and paprika in a blender until smooth and creamy.

# Reuben Dip

## Ingredients

1/2 cup mayonnaise  
1/2 cup Thousand Island dressing  
16 ounces sauerkraut, rinsed and squeezed dry  
8 ounces shredded corned beef  
16 ounces shredded Swiss cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine mayonnaise and dressing.

Spread sauerkraut into a 9x13-inch baking dish. Layer corned beef, Swiss cheese, and the mayonnaise-dressing mixture on top of the sauerkraut.

Bake for 20 to 25 minutes.

# Corned Beef Bagel Dip

## Ingredients

3/4 cup mayonnaise  
3/4 cup sour cream  
2 (2.5 ounce) packages thinly  
sliced deli corned beef, chopped  
1/4 cup chopped onion  
1 tablespoon minced fresh parsley  
1/2 teaspoon seasoned salt  
2 teaspoons prepared horseradish  
(optional)  
4 bagels, cut into bite-size pieces

## Directions

In a bowl, combine mayonnaise and sour cream. Stir in the corned beef, onion, parsley, seasoned salt and horseradish if desired. Serve with bagel pieces.



# Thai Grilled Chicken with Chile Dipping Sauce

## Ingredients

1/2 cup coconut milk  
2 tablespoons fish sauce  
2 tablespoons minced garlic  
2 tablespoons chopped cilantro  
1 teaspoon ground turmeric  
1 teaspoon curry powder  
1/2 teaspoon white pepper  
1/2 (3 pound) chicken, cut into pieces  
6 tablespoons rice vinegar  
4 tablespoons water  
4 tablespoons SLENDA® No Calorie Sweetener, Granulated  
1 teaspoon minced garlic  
1/2 teaspoon minced bird's eye chile  
1/4 teaspoon salt

## Directions

In a shallow dish, mix together the coconut milk, fish sauce, 2 tablespoons minced garlic, cilantro, turmeric, curry powder, and white pepper. Add chicken, and turn to coat. Cover, and refrigerate for 4 hours or overnight.

Preheat grill for high heat.

In a saucepan, combine vinegar, water, SLENDA® Granulated Sweetener, 1 teaspoon minced garlic, bird's eye chile, and salt; bring to a boil. Reduce heat to low, and simmer until liquid is reduced, about 5 minutes. Stir sauce from time to time. Remove from heat and allow to cool before use.

Lightly oil grill grate. Discard marinade, and place chicken on the grill. Cook for 10 minutes per side, or until slightly charred and juices run clear. Brush with sauce before serving. Serve remaining sauce on the side for dipping.

# Bacon Wrapped Brown Sugar Smokies Dipping

## Ingredients

1/4 cup mayonnaise  
1/4 cup barbeque sauce  
2 tablespoons brown sugar

## Directions

Stir together mayonnaise, barbeque sauce, and brown sugar in a small bowl until the brown sugar has dissolved.

# Beef and Salsa Dip

## Ingredients

1 pound ground beef  
1 (16 ounce) jar salsa  
1 (8 ounce) container sour cream  
1/2 head iceberg lettuce - rinsed,  
dried, and shredded  
1/2 pound shredded Cheddar  
cheese

## Directions

Place ground beef in a large skillet. Cook and stir over medium heat until browned. Drain off excess fat. Stir in salsa, and simmer over low heat for 10 minutes.

Pat cooked meat into bottom of a pie plate, cover, and refrigerate.

When meat is completely chilled, spread sour cream over meat. Arrange lettuce evenly over sour cream, and top with Cheddar cheese.

# White Bean Dip With Garlic Sticks

## Ingredients

1 (15 ounce) can cannellini beans, rinsed and drained  
1/4 cup flat leaf parsley  
2 tablespoons lemon juice  
2 garlic cloves, whole  
1/2 teaspoon dried oregano leaves  
1/3 cup extra virgin olive oil  
6 slices Wonder® Classic White Sandwich Bread, crusts removed  
1/4 cup margarine or butter, melted  
1 garlic clove, minced  
2 tablespoons shredded Parmesan cheese

## Directions

Preheat oven to 400 degrees F.

Place beans, parsley, lemon juice, whole garlic cloves and oregano in a food processor.

While the food processor is running, add the olive oil in a slow, steady stream. Set bean dip aside.

Slice each slice of bread into thirds. Place bread strips on a baking sheet. Add 1 minced garlic clove to melted butter and brush on bread. Bake for 5 to 6 minutes. Turn bread sticks and brush with butter. Sprinkle bread sticks evenly with Parmesan. Bake 5 to 7 additional minutes or until toasted.

Serve warm bread sticks with bean dip.

# Sweet Mustard Dip

## Ingredients

1/2 cup sugar  
2 tablespoons ground mustard  
1/3 cup white vinegar  
1 egg

## Directions

In a small saucepan, combine the sugar and mustard. Whisk in vinegar and egg. Cook and stir over low heat for 20 minutes or until thickened and a thermometer reads 160 degrees F. Pour into another container. Cool; cover and refrigerate for up to 3 weeks.

# Cranberry Dip

## Ingredients

1 (12 ounce) package fresh cranberries  
1 cup white sugar  
1 cup apricot jam  
1 cup chopped pecans  
1 (8 ounce) package cream cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine cranberries with sugar in a 2 quart baking dish with a lid, stirring well to coat all the berries. Bake in the preheated oven, covered, for about 30 minutes, until the cranberries pop and release their liquid.

Remove from oven and stir in the apricot jam and pecans. Refrigerate overnight to blend the flavors. To serve, allow the cream cheese to come to room temperature, and pour dip over the block of cream cheese on a serving dish. Serve with buttery round crackers or small pretzels.

# Hot Clam Dip III

## Ingredients

2 (6.5 ounce) cans minced clams,  
drained with juice reserved  
1/3 cup lemon juice  
3/4 cup seasoned bread crumbs  
1/3 cup minced onion  
1 teaspoon dried parsley  
1 teaspoon dried oregano  
1 dash ground black pepper  
garlic powder to taste  
6 tablespoons melted margarine  
1/4 cup grated Parmesan cheese  
paprika to taste

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium saucepan over medium heat, slowly cook and stir minced clams in the lemon juice until heated and tender, about 5 minutes. Remove from heat.

Transfer clams to a medium baking dish. Mix in seasoned bread crumbs, onion, parsley, oregano, black pepper, garlic powder, margarine and approximately 3/4 of the reserved clam juice. Top with grated Parmesan cheese and paprika.

Bake clam mixture in the preheated oven 30 minutes, or until lightly browned.

# Way Easy Pizza Sauce/Bread Stick Dip

## Ingredients

1 (6 ounce) can tomato paste  
1 (8 ounce) can tomato sauce  
1/4 teaspoon dried oregano  
1/4 teaspoon white sugar  
1 teaspoon minced garlic  
1/2 teaspoon garlic salt  
1/4 teaspoon minced fresh parsley

## Directions

In a medium bowl, mix the tomato paste, tomato sauce, oregano, sugar, garlic, salt and parsley.



# Eggplant Omelet Dip

## Ingredients

1 large eggplant  
3 tablespoons olive oil  
1 large tomato, diced  
2 cloves garlic, peeled and minced  
3 eggs  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Wrap eggplant in foil, and bake 35 minutes, or until soft. Remove from heat, and cool slightly. Skin and chop.

Heat olive oil in a medium skillet over medium heat. Stir in the tomatoes and garlic, and cook until tender.

Mix eggplant into the skillet, and mash together with the tomato and garlic. Stir in the eggs, and cook until no longer runny. Season with salt and pepper.

# Deluxe Chocolate-Cinnamon Dipped Apples

## Ingredients

2/3 cup white chocolate chips  
1 teaspoon ground cinnamon  
1 apple, cored and sliced  
3/4 cup semisweet chocolate chips

## Directions

Melt the white chocolate chips in a microwave-safe glass or ceramic bowl in 30 second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Stir in the cinnamon. Spread the mixture thinly on wax paper into a 9 inch square, then place onto a baking sheet. Freeze until hard, about 5 minutes. Remove from the freezer and crush the white chocolate into small pieces and place into a bowl.

Melt the semisweet chocolate chips in a microwave-safe glass or ceramic bowl in 30 second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Skewer each apple slice with a fork. Dip the apple into the semisweet chocolate, wiping off excess, then dip the apple into the white chocolate pieces. Carefully remove the fork and place the chocolate dipped apple slices onto a plate covered with wax paper. Refrigerate until hard, about 45 minutes.

# Vietnamese Dipping Sauce

## Ingredients

1 cup fish sauce  
3/4 cup rice vinegar  
3 tablespoons water  
1/2 cup white sugar  
1/2 teaspoon garlic powder  
1 dried red chile pepper, seeded  
and thinly sliced

## Directions

In a medium bowl, combine the fish sauce, rice vinegar, water, sugar, garlic powder and chile pepper. Stir until sugar is dissolved. Taste to make sure the sweet, sour, salty and spicy flavors are balanced and adjust if necessary. Pour into bottles and seal with lids.

# Yummy Artichoke Dip

## Ingredients

1 (6.5 ounce) jar marinated artichoke hearts, drained and quartered  
1 cup mayonnaise  
1 1/2 cups grated Parmesan cheese  
1 (8 ounce) package cream cheese, softened  
1 (4 ounce) can chopped green chile peppers

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the artichoke hearts, mayonnaise, 1 cup Parmesan, cream cheese and green chile peppers. Scoop the mixture into a pie pan or medium baking pan. Top with the remaining 1/2 cup of Parmesan.

Bake for 25 minutes or until bubbly and slightly browned. Serve warm.

# Creamy Coconut Dip

## Ingredients

1 (8 ounce) package  
PHILADELPHIA Cream Cheese,  
softened  
1 (15 ounce) can cream of  
coconut  
1 (16 ounce) tub COOL WHIP  
Whipped Topping, thawed

## Directions

Beat cream cheese and cream of coconut in large bowl with wire whisk until well blended.

Add whipped topping; gently stir until well blended. Cover.  
Refrigerate several hours or until chilled.

# Quick Salsa Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup salsa  
1/2 cup shredded mild Cheddar cheese  
2 tablespoons sliced black olives  
2 tablespoons sliced green onions  
2 tablespoons diced red bell pepper

## Directions

In a medium bowl, use a hand mixer to blend cream cheese, salsa and mild Cheddar cheese. Spread the mixture into a medium serving dish. Sprinkle with black olives, green onions and red bell pepper. Cover and chill in the refrigerator until serving.

# Mozzarella Dip

## Ingredients

2 cups mayonnaise  
1 cup sour cream  
1 cup shredded mozzarella  
cheese  
2 tablespoons grated Parmesan  
cheese  
1 tablespoon minced onion  
1 teaspoon white sugar  
1 dash garlic salt  
1 dash seasoning salt

## Directions

In a medium bowl, mix together mayonnaise, sour cream, mozzarella cheese, Parmesan cheese, onion, sugar, garlic salt and seasoning salt. Cover and chill in the refrigerator at least 1 hour before serving.

# Hot Feta, Artichoke and Roasted Red Pepper Dip

## Ingredients

1 (13.75 ounce) can artichoke hearts, drained and chopped  
1 (7 ounce) jar roasted red peppers, drained and chopped  
2 cups crumbled feta cheese  
1 cup mayonnaise  
1/2 cup grated Parmesan cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the artichokes, peppers, feta, mayonnaise, and Parmesan cheese in a bowl; spread into the bottom of a shallow baking dish.

Bake in preheated oven until bubbling on top, 20 to 25 minutes.



# Warm Jalapeno Cheese Dip

## Ingredients

1 (12 ounce) can evaporated milk  
2 tablespoons butter  
3 tablespoons flour  
1/2 teaspoon ground turmeric  
8 ounces shredded pepper Jack cheese  
1 cup prepared salsa  
2 tablespoons fresh lemon juice  
Salt and ground black pepper

## Directions

Microwave milk in a 1-quart Pyrex measuring cup until steamy. Meanwhile, melt butter in a large saucepan over medium heat. Whisk in flour and turmeric until smooth, then whisk in milk until creamy and thick. Whisk in cheese. (Dip can be refrigerated in an airtight container up to 3 days.) When ready to serve, return cheese sauce to saucepan; stir in salsa and lemon juice, and slowly rewarm. Adjust seasonings, including salt and pepper to taste, and serve.

# Chocolate Dipped Apples

## Ingredients

10 small Granny Smith apples  
1/2 cup chopped roasted peanuts  
1/2 cup candy-coated milk  
chocolate candies  
2 pounds semisweet chocolate,  
chopped

## Directions

Insert wooden craft sticks or lollipop sticks into the cores of the apples at the stem. Place the roasted peanuts and candies on separate plates. Set aside.

Place the chocolate into a metal or glass bowl and set over a pan of barely simmering water. Stir frequently until melted. Remove from the heat. Dip apples into the melted chocolate, turning to coat completely. Dip or roll in candy or nuts, then place on a sheet of waxed paper. Repeat with remaining apples. Allow apples to set at room temperature until the chocolate is firm, about 20 minutes, before serving.

# Pizza Dippin' Strips

## Ingredients

1 (13.8 ounce) can refrigerated  
pizza crust  
15 slices pepperoni  
1 cup shredded mozzarella  
cheese  
1 (26 ounce) jar Ragu® Organic  
Pasta Sauce, heated\*

## Directions

Preheat oven to 400 degrees F.

Roll pizza crust into 12 x 9-inch rectangle on greased baking sheet.  
Fold edges over to make 3/4-inch crust. Bake 7 minutes.

Evenly top pizza crust with pepperoni, then cheese. Bake an  
additional 8 minutes or until cheese is melted. Let stand 2 minutes.

Cut pizza in half lengthwise, then into 1-1/2-inch strips. Serve with  
pasta sauce, heated, for dipping.

# BLT Dip

## Ingredients

1 pound bacon  
1 cup mayonnaise  
1 cup sour cream  
1 tomato - peeled, seeded and  
diced

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain on paper towels.

In a medium bowl, combine mayonnaise and sour cream. Crumble bacon into the sour cream and mayonnaise mixture. Mix in tomatoes just before serving.

# Blue Cheese Dip II

## Ingredients

1 cup mayonnaise  
1 cup sour cream  
4 green onions, finely chopped  
2 tablespoons dried parsley  
4 ounces blue cheese, crumbled  
garlic salt to taste

## Directions

In a medium bowl, mix mayonnaise, sour cream, green onions, dried parsley, blue cheese and garlic salt. Cover and chill in the refrigerator until serving.

# Ranch Dressing and Dip Mix

## Ingredients

8 teaspoons dried minced onion  
1 tablespoon dried parsley flakes  
2 1/2 teaspoons paprika  
2 teaspoons sugar  
2 teaspoons salt  
2 teaspoons pepper  
1 1/2 teaspoons garlic powder

### ADDITIONAL INGREDIENTS FOR DRESSING:

1 cup mayonnaise  
1 cup buttermilk

### ADDITIONAL INGREDIENTS FOR DIP:

1 cup sour cream

## Directions

In a small bowl, combine the first seven ingredients. Store in an airtight container in a cool dry place for up to 1 year.

# Roast Beef Dip

## Ingredients

1 (13 ounce) can roast beef,  
drained  
1 ounce dry onion soup mix  
1 (8 ounce) package cream  
cheese, softened  
1 (8 ounce) container sour cream

## Directions

Place roast beef in a medium-size mixing bowl. Blend in soup mix, cream cheese and sour cream. Cover and refrigerate before serving.

# White Pizza Dip

## Ingredients

1 (1 ounce) package herb and garlic soup mix  
1 cup sour cream  
1 cup ricotta cheese  
1 cup shredded mozzarella cheese  
16 ounces French bread, sliced

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium-sized mixing bowl, combine soup mix, sour cream, ricotta cheese, and 3/4 cup mozzarella. Transfer mixture to a 1-quart casserole dish. Sprinkle remaining mozzarella cheese over the top of the mixture.

Bake at 350 degrees F (175 degrees C), uncovered, for 30 minutes. Serve hot with bread.



# Fluffy Fruit Dip

## Ingredients

1 (7 ounce) jar marshmallow  
creme  
1 (8 ounce) package cream  
cheese, softened  
1 orange, zested  
1 fluid ounce orange liqueur

## Directions

In a large bowl, fold together the marshmallow creme and cream cheese.

Stir in grated zest and liqueur or juice. Refrigerate until chilled.

# Delicious Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 (8 ounce) container sour cream, room temperature  
1 cup picante sauce, divided  
1 tablespoon garlic salt  
2 tomatoes, diced  
1 large chopped onion  
1/2 cup sliced black olives, drained  
1 (16 ounce) package shredded Cheddar cheese

## Directions

In a mixing bowl, combine the cream cheese and sour cream. Mix until smooth. Spread in a 9x13 inch pan.

Sprinkle the pan's contents with garlic salt. Cover the mixture with a thin layer of picante sauce. Add another layer of tomatoes, onions and olives. Top with a layer of cheddar cheese. Chill for 30 minutes. Serve with tortilla chips.

# Roasted Red Pepper Dip II

## Ingredients

1 (16 ounce) container sour cream  
1 (7 ounce) jar roasted red peppers, drained and chopped  
1 (4 ounce) can chopped green chile peppers, drained  
1 clove garlic, minced  
1 teaspoon salt  
1/2 teaspoon hot pepper sauce

## Directions

In a medium bowl, mix together sour cream, roasted red peppers, green chile peppers, garlic, salt and hot pepper sauce. Chill in the refrigerator 2 hours, or until cold, before serving.

# Dry Ranch Style Seasoning for Dip or Dressing

## Ingredients

1 teaspoon dried parsley  
3/4 teaspoon ground black pepper  
1 teaspoon seasoned salt  
1/2 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/8 teaspoon dried thyme

## Directions

In a small bowl, stir together the parsley, pepper, seasoned salt, garlic powder, onion powder and thyme. Use as a substitute for Ranch Dressing Mix.

# Saucy Chicken Dip

## Ingredients

1 tablespoon vegetable oil  
3 skinless, boneless chicken breast halves - cubed  
1 cup shredded mozzarella cheese  
1 cup shredded Cheddar cheese  
1 (10.75 ounce) can condensed cream of chicken soup  
1 hot yellow banana pepper, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a medium skillet over medium high heat. Cook the cubed chicken until no longer pink, 5 to 10 minutes.

Drain chicken and place it in a medium saucepan with mozzarella cheese, Cheddar cheese, condensed cream of mushroom soup and hot yellow banana pepper.

Bake uncovered in the preheated oven 20 to 25 minutes, or until bubbly and lightly browned.

# Mini Southwestern Corn Pup Muffins with Fiesta

## Ingredients

3/4 cup yellow cornmeal  
1 cup all-purpose flour  
1/3 cup white sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 teaspoon chili powder  
1 teaspoon ground cumin  
1 teaspoon garlic powder  
1 cup milk  
1 egg, beaten  
2 tablespoons canola oil  
1/3 cup shredded Monterey Jack cheese  
4 hot dogs, cut into 1 inch pieces

### Fiesta Dipping Sauce:

1/2 cup sour cream  
1/2 cup mayonnaise  
1 1/2 tablespoons dry taco seasoning mix

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Coat two 12 cup muffin tins with nonstick cooking spray or line with paper liners.

In a large bowl, stir together the cornmeal, flour, sugar, baking powder, salt, chili powder, cumin and garlic powder. Make a well in the center and pour in the milk, egg and oil. Stir until well blended, then gently stir in the cheese. Drop a small spoonful of the batter into the bottom of each muffin cup. Place a piece of hot dog on top of this batter. Fill cups with enough additional batter to cover the hot dog pieces.

Bake for 10 to 12 minutes in the preheated oven, or until muffins are lightly browned and spring back when lightly pressed. Cool slightly before removing from the muffin pans. Serve warm with the Fiesta Dipping Sauce.

To make the Fiesta Dipping Sauce, whisk together the sour cream, mayonnaise and taco seasoning mix until smooth. Serve immediately.

# Sharp Cheddar Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
5 ounces sharp processed cheese spread  
1 pinch garlic powder  
6 bagels

## Directions

In an electric blender, combine cream cheese, sharp Cheddar cheese spread, and garlic powder. Blend until creamy.

Cut bagels in half, and then into quarters. Arrange the bagels around the dip on a serving platter.

# Creamy Mexican Dip

## Ingredients

1 (16 ounce) container sour cream  
1 1/2 cups shredded sharp  
Cheddar cheese  
1/2 cup salsa  
1 avocados - peeled, pitted and  
diced

## Directions

In a medium size bowl, combine sour cream, Cheddar cheese, salsa, and avocado. Combine ingredients until they are just mixed. Cover and chill until you are ready serve.



# Seven Layer Dip

## Ingredients

1/2 cup sour cream  
1 (1.25 ounce) package taco seasoning mix  
1 (9 ounce) can bean dip  
1 large avocado  
2 tablespoons lemon juice  
1/2 teaspoon garlic salt  
1/2 cup sliced black olives  
2 large tomatoes, chopped  
1 (8 ounce) can jalapeno processed cheese spread  
1/2 cup green onions  
1 (14.5 ounce) package corn tortilla chips

## Directions

In a small mixing bowl combine the sour cream and taco mix; mix well.

Spread bean dip into the bottom of a 9x13 inch clear glass dish. Layer avocado on top of the bean dip. Sprinkle the lemon juice and garlic salt over the mixture. Spread the sour cream mixture over the avocados. Layer the olives over the sour cream, the tomatoes over the olives; spread the cheese dip and onions over the entire mixture. Serve with tortilla chips for dipping.

# Creamy Vanilla Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1/2 cup confectioners' sugar  
1 teaspoon vanilla extract  
1 (12 ounce) container whipped  
topping

## Directions

Cream together the cream cheese and sugar until well combined. Stir in the vanilla extract and then the whipped topping. Chill in refrigerator 1 hour.

# Sausage con Queso Dip

## Ingredients

1 pound Bob Evans® Zesty Hot Sausage Roll  
1 (16 ounce) package VELVEETA® Pasteurized Prepared Cheese Product, cut up  
1 (10 ounce) can diced tomatoes with green chilies, undrained  
or 1 (16 ounce) jar of salsa

## Directions

Crumble and cook sausage in large saucepan over medium heat until browned. Drain on paper towel then return sausage to saucepan. Cut VELVEETA® cheese into cubes and add to sausage. Cook, stirring frequently, until cheese is melted. Stir in tomatoes.

Serve warm with tortilla chips.

# Artichoke Cheese Dip

## Ingredients

1/2 cup mayonnaise  
1/2 cup shredded Cheddar cheese  
1/2 cup shredded Monterey Jack cheese  
1/8 teaspoon onion salt  
1 teaspoon dried dill weed  
1/8 teaspoon lemon pepper  
1/2 (14 ounce) can artichoke hearts, drained

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the mayonnaise, Cheddar cheese, Jack cheese, onion salt, dill weed, lemon pepper and artichoke hearts. Mix well and pour into a 2 quart baking dish.

Bake uncovered for 30 minutes. Serve with toasted French bread or garlic bread.

# Spicy Layered Bean Dip

## Ingredients

1 (15 ounce) can refried beans  
1 (15 ounce) can black beans,  
rinsed and drained  
3/4 cup sour cream  
1 cup salsa  
1 (4 ounce) can diced jalapeno  
peppers  
1 1/2 cups shredded Colby  
cheese  
1/4 cup sliced black olives  
(optional)

## Directions

Preheat an oven to 375 degrees F (190 degrees C).

Combine refried beans and black beans in the bottom of baking dish. Top with sour cream, salsa, jalapenos, and cheese. Sprinkle with black olive slices, if desired.

Cover dish, and bake in preheated oven for 15 minutes. Uncover, and bake until hot and bubbly, about 15 additional minutes.

# Creamy Spinach Dip

## Ingredients

3 (8 ounce) packages cream  
cheese, softened  
1/2 cup plain yogurt  
1/2 cup cottage cheese  
2 (14 ounce) cans spinach  
1/4 cup diced onion  
salt to taste

## Directions

In a large bowl, blend the cream cheese, yogurt and cottage cheese. Mix in the spinach, onion and salt. Refrigerate 2 to 3 hours before serving.

# Martha's Clam Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (6.5 ounce) can minced clams, drained with juice reserved  
2 dashes hot pepper sauce  
3 dashes Worcestershire sauce  
1 pinch ground black pepper

## Directions

In a medium bowl, mix the cream cheese, minced clams, hot pepper sauce, Worcestershire sauce and black pepper. Blend in the reserved clam juice a few drops at a time, until the dip reaches the desired consistency.

# BBQ Bacon Ranch Dip

## Ingredients

7 slices bacon  
2 (8 ounce) packages cream cheese, softened  
1 (1 ounce) envelope ranch dressing mix  
1/2 cup barbeque sauce  
1 green bell pepper, chopped  
1 tomato, chopped  
1 1/2 cups shredded sharp Cheddar cheese

## Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the cooled bacon into a bowl and set aside.

Stir together the cream cheese and ranch dressing mix in a bowl until smooth. Spread the mixture on the bottom of a pie dish. Evenly spread the barbecue sauce on top of the cream cheese mixture. Layer the bacon, bell pepper, and tomato on top of the barbecue sauce and top with the Cheddar cheese. Cover and chill for 1 hour before serving.



# Irene's Christmas Cheese Dip

## Ingredients

2 pounds processed cheese food  
(eg. Velveeta)  
2 onions, diced  
3 tomatoes, chopped  
6 jalapeno peppers, seeded and  
minced  
1 red bell pepper, diced  
1/2 green bell pepper, diced

## Directions

Melt the cheese in the top of a double-boiler over medium heat.  
  
Add the onions, tomatoes, jalapenos, red and green bell peppers.  
  
Mix well and heat for additional 10 minutes.

# California Taco Dip

## Ingredients

3 large avocados, peeled and pitted  
1 teaspoon lemon juice  
1 cup sour cream  
2 tablespoons mayonnaise  
1 (1.25 ounce) package taco seasoning mix (such as Lawry'sB®)  
1 (16 ounce) can refried beans  
1 cup shredded Mexican blend cheese  
2 chopped green onion tops  
2 tomatoes, seeded and diced  
1 (2.25 ounce) can sliced black olives, drained

## Directions

In a bowl, mash the avocados and mix in the lemon juice. In a separate bowl, mix the sour cream, mayonnaise, and taco seasoning.

Spread the refried beans over the bottom of a large serving platter or bowl. Top with avocado mixture. Spread sour cream mixture over the avocado, and sprinkle with cheese. Layer cheese with green onions (just the green part), then tomatoes, and top with the olives. Cover, and chill in the refrigerator 2 to 4 hours before serving.

# Hot Onion Dip

## Ingredients

3 (8 ounce) packages cream  
cheese, softened  
1 onion, finely chopped  
2 cups grated Parmesan cheese  
1/2 cup mayonnaise

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking dish.

In the prepared dish, mix the cream cheese, onion, Parmesan cheese and mayonnaise.

Bake in the preheated oven 30 minutes, or until bubbly and lightly browned.

# Hot Artichoke Spinach Dip

## Ingredients

1 (14 ounce) can artichoke hearts, drained  
1/3 cup grated Romano cheese  
1/4 cup grated Parmesan cheese  
1/2 teaspoon minced garlic  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
1/3 cup heavy cream  
1/2 cup sour cream  
1 cup shredded mozzarella cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a blender or food processor, place artichoke hearts, Romano cheese, Parmesan cheese and garlic . Pulse until chopped, but not ground. Set aside.

In a medium bowl, mix together spinach, heavy cream, sour cream and mozzarella cheese. Stir in artichoke mixture. Spoon into prepared baking dish.

Bake in the preheated oven for 20 to 25 minutes, or until cheese is melted and bubbly.

# Fantastic Mexican Dip

## Ingredients

2 pounds lean ground beef  
1 (16 ounce) jar taco sauce  
1 (16 ounce) container sour cream  
1 (8 ounce) package cream cheese, softened  
1 (1 ounce) package taco seasoning mix  
1 (16 ounce) package shredded Cheddar cheese  
1 cup shredded lettuce  
1 tomato, cubed  
2 green onions, sliced  
1 (2 ounce) can sliced black olives, drained

## Directions

Crumble ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, mix in the taco sauce and set aside.

In a large bowl, mix the sour cream, cream cheese and taco seasoning mix. Spread the mixture into a medium serving dish.

Layer the sour cream mixture with beef mixture, Cheddar cheese and lettuce. Top with tomato, green onions and black olives.

# Super Easy Artichoke Dip

## Ingredients

1 (14 ounce) can artichoke hearts,  
drained and chopped  
1/2 cup mayonnaise  
1 1/4 cups shredded mozzarella  
cheese  
1/2 cup grated Parmesan cheese  
2 cloves garlic, crushed  
1/3 cup chopped sun-dried  
tomatoes (optional)

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir together the artichoke hearts, mayonnaise, mozzarella cheese, Parmesan cheese, garlic, and sun-dried tomatoes. Place the dip in a small baking dish.

Bake in the preheated oven until bubbly and heated through, about 15 minutes. Serve hot.

# Green Chile Cheese Dip

## Ingredients

1 (7 ounce) package garlic cheese spread  
2 (4 ounce) cans chopped green chile peppers  
1 (10.75 ounce) can condensed cream of mushroom soup

## Directions

In a medium saucepan over medium low heat, warm the garlic cheese spread, green chile peppers and cream of mushroom soup. Stir occasionally, until the mixture is well blended. Transfer to a medium bowl and serve.

# Brandy Cheese Dip

## Ingredients

8 ounces Gouda cheese,  
shredded  
8 ounces sour cream  
8 ounces cream cheese  
3 tablespoons brandy

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the Gouda, sour cream, cream cheese and brandy in a 1 quart casserole dish. Bake for 30 minutes.



# Tuna Cheese Dip

## Ingredients

2 (6 ounce) cans water-packed tuna, drained  
1 tablespoon mayonnaise  
1 teaspoon butter, softened  
2 cups process cheese food, melted

## Directions

In a medium-sized mixing bowl, combine tuna, mayonnaise, butter and melted cheese. Let dip cool. Stir before serving.

# Chicken Artichoke Dip

## Ingredients

1 (5 ounce) can chunk chicken,  
drained and flaked  
1 (14 ounce) can artichoke hearts,  
drained and chopped  
1 (.7 ounce) package dry Italian-  
style salad dressing mix  
1 (8 ounce) container sour cream  
1/4 cup mayonnaise  
1 cup Havarti cheese  
1/4 cup finely shredded Parmesan  
cheese  
1/4 cup sliced almonds

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, blend chicken, artichoke, Italian-style dressing mix, sour cream, mayonnaise, 1/2 cup Havarti, and Parmesan. Transfer to a small baking dish. Top with remaining Havarti and almonds.

Bake 25 minutes in the preheated oven, or until bubbly and lightly browned.

# Beau Monde Б„Ÿ Dip

## Ingredients

3/4 cup sour cream  
3/4 cup mayonnaise  
1 tablespoon minced onion  
1 teaspoon Beau Monde Б„Ÿ seasoning  
1 teaspoon dried dill weed  
1 teaspoon dried parsley

## Directions

In a small mixing bowl, combine sour cream, mayonnaise, onion, Beau Monde Б„Ÿ seasoning, dill, and dried parsley. Chill before serving.

# Easy Mexi-Cheese Dip

## Ingredients

1/2 (2 pound) loaf cubed  
processed cheese food  
1 (10.75 ounce) can condensed  
golden mushroom soup  
1 (14.5 ounce) can diced tomatoes  
with green chile peppers

## Directions

Place cheese food in a microwave-safe dish. Stir in the soup and tomatoes.

Cover the dish and microwave on high for 2 minutes. Remove the dish from the microwave and stir well. Continue cooking in 1 to 2 minute increments, stirring between sessions until the cheese has melted. Serve hot or cold.

# Spinach Dip with Water Chestnuts

## Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained  
1 (16 ounce) container sour cream  
1 cup mayonnaise  
1 envelope dry vegetable soup mix  
1 (8 ounce) can water chestnuts, drained and chopped  
3 green onions, chopped

## Directions

In a medium bowl, mix together spinach, sour cream, mayonnaise, dry vegetable soup mix, water chestnuts and green onions. Cover and chill in the refrigerator approximately 2 hours before serving.

# Dipped Coconut Shortbread

## Ingredients

3/4 cup butter (no substitutes),  
softened  
1/4 cup sugar  
2 teaspoons vanilla extract  
1 3/4 cups all-purpose flour  
1/2 teaspoon baking powder  
1 cup flaked coconut  
1 1/2 cups semisweet chocolate  
chips  
1 tablespoon shortening

## Directions

In a mixing bowl, cream butter, sugar and vanilla until light and fluffy. Combine flour and baking powder; gradually add to creamed mixture and mix well. Stir in coconut. Cover and refrigerate for 1 hour or until firm.

On a floured surface, roll out dough to 1/4-in. thickness. Cut with a 2-1/2-in. round cookie cutter. Place 2 in. apart on ungreased baking sheets. BAke at 300 degrees F for 20-25 minutes or until edges begin to brown. Cool on wire racks.

In a small saucepan over low heat, melt chocolate chips and shortening. Remove from the heat; dip cookies halfway into chocolate. Place on waxed paper-lined baking sheets until set.

# French Dip Sandwiches

## Ingredients

1 (4 pound) boneless beef roast  
1/2 cup soy sauce  
1 beef bouillon cube  
1 bay leaf  
3 whole black peppercorns  
1 teaspoon dried rosemary,  
crushed  
1 teaspoon dried thyme  
1 teaspoon garlic powder  
20 slices French bread

## Directions

Remove and discard all visible fat from the roast. Place trimmed roast in a slow cooker.

In a medium bowl, combine soy sauce, bouillon, bay leaf, peppercorns, rosemary, thyme, and garlic powder. Pour mixture over roast, and add enough water to almost cover roast. Cover, and cook on Low heat for 10 to 12 hours, or until meat is very tender.

Remove meat from broth, reserving broth. Shred meat with a fork, and distribute on bread for sandwiches. Used reserved broth for dipping.

# Sunset Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup shredded Cheddar cheese  
1 cup Pace® Thick & Chunky Salsa  
Tortilla chips

## Directions

Spread the cream cheese in a 9 inch microwaveable pie plate. Sprinkle with the Cheddar cheese.

Microwave on HIGH for 2 minutes or until the Cheddar cheese is melted. Top with the salsa. Serve with the tortilla chips.



# Cold Asparagus with Curry Dip

## Ingredients

1 bunch fresh asparagus spears,  
trimmed  
3/4 cup mayonnaise  
1/4 cup sour cream  
2 tablespoons curry powder

## Directions

Bring a pot of lightly salted water to a boil. Add asparagus, and cook for about 7 minutes, until bright green. Remove to a bowl of ice water to cool. Drain and set aside.

In a medium bowl, stir together the mayonnaise, sour cream and curry powder. Transfer to a nice serving dish, and serve with chilled asparagus.

# Easy Cheesy Crawfish Dip

## Ingredients

2 pounds processed cheese food (such as Velveeta®), cubed  
1 teaspoon condensed cream of mushroom soup

1/2 cup butter, divided  
2 onions, chopped  
1 green bell pepper, chopped  
1 tablespoon minced garlic  
3 pounds peeled crawfish tails  
1 teaspoon cayenne pepper, or to taste  
salt and ground black pepper to taste  
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO\*TELB®)

## Directions

Place the processed cheese and 1 teaspoon of cream of mushroom soup into a slow cooker. Turn the slow cooker to High and set aside.

Melt half of the butter in a large skillet over medium heat. Stir in the onion and green pepper; cook and stir until the onion has softened and turned translucent, about 10 minutes. Scrape the onion mixture into a bowl and set aside. Melt the remaining butter in the skillet along with the garlic. Once the garlic begins to sizzle and is aromatic, add the crawfish tails, and season with cayenne pepper, salt and pepper. Cook and stir until the crawfish is hot, then stir into the onion and pepper mixture.

Place the crawfish mixture into a food processor, and process until the mixture is finely ground, or to your desired consistency. Stir the crawfish mixture into the slow cooker along with the can of diced tomatoes. Cover, and continue to cook 45 minutes, stirring occasionally. Once hot, set the slow cooker to Low until ready to serve.

# Mexican Cheese Dip

## Ingredients

1 pound processed American cheese, cubed  
1/2 pound fresh, ground spicy pork sausage  
1 (12 ounce) package frozen chopped broccoli  
1 (10 ounce) can diced tomatoes and green chiles

## Directions

Place processed cheese spread in a microwave-safe bowl. Microwave on high in 2 minute increments (stirring at each pause) until the cheese spread is melted.

While the processed cheese spread is melting, brown sausage in a small skillet. Drain well.

Place broccoli in a microwave-safe bowl, cover, and microwave on high for 5 minutes.

In a large mixing bowl, combine melted cheese, sausage, broccoli, and diced tomatoes. Stir well before serving.

# Florentine Artichoke Dip

## Ingredients

1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry  
1 (14 ounce) can artichoke hearts, drained and chopped  
3 cloves garlic, minced  
1/2 cup mayonnaise  
2 (8 ounce) packages cream cheese, softened  
2 tablespoons lemon juice  
1 cup grated Parmesan cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 7x11 inch baking dish.

In a medium bowl, mix together the cream cheese and mayonnaise until smooth. Mix in the artichoke hearts, spinach and Parmesan cheese. Season with garlic and lemon juice. Spread evenly into the prepared baking dish.

Bake covered for 20 minutes. Remove the cover, and let the dish bake uncovered for 5 more minutes, or until the surface is lightly browned.

# Dilly Rye Boat Dip

## Ingredients

1 (1 pound) loaf round rye bread  
1 cup sour cream  
1 cup mayonnaise  
1 (4 ounce) jar dried chipped beef, chopped  
1 teaspoon Beau Monde seasoning  
2 teaspoons celery salt  
3 tablespoons dried dill weed

## Directions

Using a bread knife, remove the 'crown' of the bread. Hollow out the inside of the loaf, and cut into bite size cubes for dipping.

In a medium bowl, blend sour cream, mayonnaise, chipped beef, Beau Monde seasoning, celery salt, and dill weed. Mix thoroughly, cover, and chill for at least 1 hour.

Spoon the chilled dip into the hollow bread loaf, and serve with cubed bread for dipping.

# Hot Dip

## Ingredients

3 slices bacon  
8 ounces sliced fresh mushrooms  
1/2 medium onion, chopped  
1 clove garlic, minced  
2 tablespoons all-purpose flour  
1/4 teaspoon salt  
1/8 teaspoon ground black pepper  
1 (8 ounce) package cream cheese, cut into cubes  
2 teaspoons Worcestershire sauce  
2 teaspoons soy sauce  
1/2 cup sour cream

## Directions

Place bacon slices in a large skillet over medium-high heat. Fry until crisp. Remove bacon, crumble and set aside. Drain off all but 2 tablespoons of the bacon drippings.

Add mushrooms, onion and garlic to the bacon drippings, and cook over medium heat, stirring, until tender and most of the liquid has evaporated.

Sprinkle the flour, salt, and pepper over the top, and stir to blend. Mix in cream cheese, Worcestershire sauce, and soy sauce. Reduce heat to low, and stir until cream cheese is melted. Remove from heat. Stir in the sour cream and bacon. Serve warm.

# Salsa Cheese Boule Dip

## Ingredients

1 (1 pound) loaf round, crusty Italian bread  
1 cup salsa  
1 1/2 cups shredded Cheddar cheese  
1 (8 ounce) package cream cheese, softened  
1 cup sour cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a circle out of the top of the bread and scoop out the inside. Tear the inside into pieces for dipping.

In a medium size mixing bowl, combine salsa, Cheddar cheese, cream cheese, and sour cream. Spoon the mixture into the bread bowl, place the top back on the bread. Wrap the bread in aluminum foil.

Bake for 1 1/2 hours. Serve warm with the reserved bread pieces.

# Jicama Spinach Dip

## Ingredients

2 cups mayonnaise  
2 (16 ounce) containers sour cream  
1 (1.8 ounce) package dry leek soup mix  
1 (1.8 ounce) packet dry vegetable soup mix  
1 teaspoon paprika  
1 teaspoon freshly ground black pepper  
1 small jicama, peeled and minced  
1 red bell pepper, chopped  
3 green onions, chopped  
1 (10 ounce) package frozen chopped spinach, thawed and drained

## Directions

Mix together the mayonnaise, sour cream, leek soup mix, vegetable soup mix, paprika, black pepper, jicama, red bell pepper, green onion, and spinach in a bowl. Chill at least 3 hours or overnight.



# Joelle's Famous Hot Crab and Artichoke Dip

## Ingredients

3 (6 ounce) cans crabmeat  
1 (8 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
1 cup mayonnaise  
1 cup heavy cream  
1 (10 ounce) can artichoke hearts, drained  
1 1/2 cups shredded white Cheddar cheese  
1 tablespoon prepared horseradish  
2 tablespoons fresh lemon juice  
2 teaspoons Old Bay Seasoning  
TM  
2 tablespoons minced garlic  
ground black pepper to taste  
2 (1 pound) loaves sourdough bread

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine crabmeat, cream cheese, sour cream, mayonnaise, heavy cream and artichokes. Season with horseradish, lemon juice, garlic, and black pepper. Mix well and spread mixture into a 9x13 inch baking dish and sprinkle the white Cheddar cheese and Old Bay seasoning on top.

Bake in a preheated oven for 30 minutes or until warm and melted. Meanwhile, hollow out the loaves of sourdough bread. Reserving the bread removed.

Spoon the hot crab dip into the hollowed out loaves of sourdough. Use the reserved bread for dipping.

# Cheesy Chili Dip II

## Ingredients

1 (15 ounce) can chili  
1 (8 ounce) package cream  
cheese, cubed  
2 (8 ounce) packages shredded  
mozzarella cheese  
garlic powder to taste  
ground black pepper to taste

## Directions

Preheat the broiler.

In a shallow, medium baking dish, spread the chili and mix in cream cheese. Microwave on high 1 minute, or until cheese is melted and creamy.

Stir in 1/2 the mozzarella cheese, garlic powder and pepper. Microwave on high 1 minute, or until melted.

Top the mixture with remaining mozzarella cheese.

Broil 5 minutes, or until cheese is bubbly and lightly browned.

# Fantastic Crab Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 teaspoon lemon juice  
1 teaspoon Worcestershire sauce  
2 cloves garlic, minced  
2 green onions, chopped  
6 ounces imitation crabmeat, diced  
1 pinch salt  
1 pinch ground black pepper

## Directions

In a medium bowl, mix cream cheese until soft and smooth. Blend in lemon juice, Worcestershire sauce, and salt and pepper. Mix in garlic, onions, and crab meat. Store, covered, in refrigerator until ready to use.

To serve warm, heat in microwave for 3 to 4 minutes.

# Golden Veggie Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1/4 cup steak sauce  
1 tablespoon chili sauce  
1/4 teaspoon garlic salt  
1/2 teaspoon celery salt  
1/4 teaspoon paprika

## Directions

In a small bowl, combine all ingredients. Refrigerate until serving.

# Denny's Amazing Five Minute Asiago Dip

## Ingredients

1 cup grated Asiago cheese  
1 cup mayonnaise  
1 (6.5 ounce) jar marinated  
artichoke hearts, drained and  
chopped  
1 clove garlic, minced

## Directions

In a microwave-safe bowl, stir together the Asiago cheese, mayonnaise, artichoke hearts and garlic. Heat in the microwave at 50% power for 30 seconds at a time, stirring between heatings until cheese has melted and dip has a smooth consistency. Serve warm.

# Green Onion Dip I

## Ingredients

1 cup mayonnaise  
1 cup sour cream  
1/2 cup green onions, sliced  
1/2 cup fresh parsley  
1 teaspoon Dijon-style prepared mustard  
1 clove garlic, minced

## Directions

In an electric blender or food processor, combine mayonnaise, sour cream, green onion, parsley, mustard, and garlic. Blend until smooth. Cover and chill before serving.

# Spicy Shrimp Dip

## Ingredients

1/2 cup shrimp, peeled, deveined and cut up  
1/2 teaspoon onion juice  
1/2 teaspoon Worcestershire sauce  
3 tablespoons hot pepper sauce  
1/2 cup mayonnaise  
1 (8 ounce) package cream cheese, softened

## Directions

In a small bowl, blend onion juice, Worcestershire sauce, hot pepper sauce, mayonnaise, cream cheese. Stir in shrimp.

# Pepperoni Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
8 ounces sour cream  
2 (8 ounce) packages sliced pepperoni, quartered  
2 (4 ounce) cans chopped green chilies

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir the cream cheese, sour cream, pepperoni, and green chiles together in a baking dish.

Bake in the preheated oven until thoroughly heated, about 30 minutes.



# Dipped Sandwich Cookies

## Ingredients

1 cup butter, softened  
1/2 cup sugar  
1 egg yolk  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
LEMON FILLING:  
1/2 cup butter, softened  
2 cups confectioners' sugar  
2 tablespoons lemon juice  
DIPPING CHOCOLATE:  
4 (1 ounce) squares semisweet chocolate  
2 tablespoons butter  
1/2 cup finely chopped nuts

## Directions

In a large mixing bowl, cream butter and sugar. Beat in egg yolk and vanilla. Gradually add flour.

Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets. With a glass dipped in sugar, flatten into 2-in. circles. Bake at 350 degrees F for 10-12 minutes or until firm. Remove to wire racks to cool.

Combine filling ingredients. Spread on the bottom of half of the cookies; top with remaining cookies. Melt chocolate and butter; stir until smooth. Dip each cookie halfway in chocolate, then in nuts. Place on waxed paper to set.

# Orange Fruit Dip

## Ingredients

1 cup sugar  
2 1/3 tablespoons cornstarch  
1/4 teaspoon salt  
1 cup orange juice  
1/2 cup water  
1/4 cup lemon juice  
1/2 teaspoon grated orange peel  
1/2 teaspoon grated lemon peel  
Assorted fresh fruit

## Directions

In a small saucepan, combine the sugar, cornstarch and salt; stir in the orange juice, water, lemon juice and orange and lemon peel until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Cover and refrigerate until chilled. Serve with fruit.

# Peanut Cilantro Dip

## Ingredients

1/2 cup chunky peanut butter  
1/2 cup peanut oil  
1/4 cup red wine vinegar  
1/4 cup soy sauce  
1/4 cup fresh lemon juice  
4 cloves garlic, minced  
10 sprigs fresh cilantro leaves,  
finely chopped  
2 teaspoons crushed red pepper  
flakes  
2 teaspoons minced fresh ginger  
root

## Directions

In a food processor, thoroughly blend peanut butter, peanut oil, red wine vinegar, soy sauce, and lemon juice. Mix in garlic, cilantro, red pepper flakes, and ginger. Process until smooth. Cover, and refrigerate until serving.

# Cheesy Jalapeno Crab Dip

## Ingredients

1 pound lump crabmeat  
6 ounces Monterey Jack cheese, shredded  
2/3 cup mayonnaise  
1 teaspoon minced garlic  
1/2 cup diced pickled jalapeno pepper slices  
1 teaspoon Worcestershire sauce  
2 teaspoons hot pepper sauce  
1 pinch salt  
1 1/2 cups sourdough croutons  
1/4 cup grated Parmesan cheese  
1 teaspoon paprika

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir together the crabmeat, Monterey Jack cheese, mayonnaise, garlic, jalapeno peppers, Worcestershire sauce, hot pepper sauce, and salt in a bowl. Scrape into an 8x8 inch, glass baking dish, and smooth the top with a spatula. Sprinkle evenly with croutons and Parmesan cheese. Dust with the paprika.

Bake in the preheated oven until the dip is bubbly and the top is golden brown, about 25 minutes. Remove from the oven and allow to stand 5 minutes before serving.

# Seasoned Tortilla Chip Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
3/4 teaspoon ground cumin  
3/4 teaspoon garlic salt  
1/2 teaspoon hot pepper sauce  
1 tomato, chopped  
1 onion, finely chopped  
1 cup shredded lettuce  
2 cups shredded Cheddar cheese

## Directions

In a medium bowl, mix the cream cheese, sour cream, cumin, garlic salt and hot pepper sauce. Transfer the mixture to a medium serving dish. Top with tomato, onion, lettuce and Cheddar cheese.

# Thai Chicken Bites With Dipping Sauce

## Ingredients

2 teaspoons light or dark brown sugar  
1 teaspoon ground coriander  
1 teaspoon ground ginger  
1 teaspoon turmeric  
1 teaspoon salt  
1 teaspoon garlic powder  
1 teaspoon chili powder  
1/2 cup prepared Thai peanut sauce  
1/2 cup light coconut milk  
1/2 cup chicken broth  
4 boneless, skinless chicken breast halves  
2 tablespoons vegetable oil  
2 tablespoons coarsely chopped peanuts  
2 tablespoons thinly sliced scallions

## Directions

Mix sugar and dry seasonings in a small bowl. In a 2-cup measuring cup, mix peanut sauce, coconut milk and broth. Split each breast by cutting in half horizontally. Lightly pound to about a 1/2-inch thickness. Place chicken and oil in a medium bowl; toss to coat. Sprinkle seasoning mix evenly over chicken breasts.

Heat a 12-inch non-stick skillet over medium-high heat until very hot, then add chicken. Cook, turning once, until crusty brown and fully cooked, about 2 minutes per side. Transfer to a cutting board and let rest.

Add peanut mixture to empty skillet; cook, stirring constantly to loosen brown bits, until sauce reduces by half, about 2 to 4 minutes. Return to measuring cup. (Chicken and sauce can be made 2 hours ahead; reheat in a warm oven or microwave.)

To serve, cut each breast cutlet into 12 to 15 bite-sized pieces. Transfer to a serving platter. Drizzle with a little peanut sauce, then sprinkle with peanuts and scallions. Serve immediately with toothpicks and remaining dipping sauce.

# KNUDSEN Creamy Layered BLT Dip

## Ingredients

1 (16 ounce) container KNUDSEN  
Sour Cream  
1/2 teaspoon onion powder  
6 slices OSCAR MAYER Fully  
Cooked Bacon  
1/2 cup shredded Cheddar  
cheese  
2 tomatoes, chopped, divided  
1 cup shredded lettuce  
WHEAT THINS Original Crackers

## Directions

Mix sour cream and onion powder; spread onto bottom of 9-inch pie plate.

Heat bacon as directed on package; cut into small pieces. Sprinkle over sour cream mixture. Top with cheese, 3/4 cup tomatoes and lettuce; sprinkle with remaining tomatoes.

Serve with WHEAT THINS crackers.

# Best Ever Spinach Artichoke Dip

## Ingredients

1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 (14 ounce) can artichoke hearts,  
drained and chopped  
1 cup shredded Italian cheese  
blend  
1/2 cup mayonnaise  
1 cup Alfredo sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small casserole dish, mix the spinach, artichoke hearts, cheese, mayonnaise, and Alfredo sauce.

Bake 20 minutes in the preheated oven, or until lightly bubbly and lightly browned.



# Spinach Dip II

## Ingredients

2 cups bechamel sauce  
2 (8 ounce) packages cream  
cheese, softened  
1/4 teaspoon cayenne pepper  
1 pinch seasoning salt  
1 onion, chopped  
2 cups grated Parmesan cheese  
1/2 pound shredded Cheddar  
cheese  
2 (12 fluid ounce) cans spinach,  
drained

## Directions

In a large saucepan, melt together the Bechamel sauce, cream cheese, cayenne pepper, salt, onion, Parmesan cheese, and Cheddar cheese. Stir in the spinach.

Transfer the mixture to a slow cooker and keep warm over medium heat.

# Halloween Brain Dip

## Ingredients

2 avocados  
1/2 cup prepared salsa  
1 head cauliflower  
6 thin slices red and blue fruit  
leather

## Directions

Slice the avocados in half. Remove the seeds and set aside. Scoop the avocado out of the skin into a bowl. Mash with a fork or whisk and stir in the salsa. Set aside. Slice off one side of each pit to make it flat and expose the cores of the pits. They will look like eyes.

Remove all of the leaves from the cauliflower and remove the stem, leaving a nice hollow area with the outer part of the head intact. Use toothpicks to hold it together if it starts to fall apart.

Place the cauliflower into a small bowl, so that the hollow is facing upwards and most of the cauliflower is up out of the bowl. The bowl is just for stability. Fill with the avocado dip and arrange the pits as eyes. Decorate the white "brain" by weaving thin strands of red and blue fruit leather between the florets to make veins and arteries. I wrap the bowl with cheesecloth and decorate with red food coloring to make it even more horrific!

# Holiday Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 (4 ounce) cans small shrimp, drained  
1 (8 ounce) jar cocktail sauce  
1 cup shredded mozzarella cheese  
1/2 red bell pepper, diced  
1/2 green bell pepper, diced  
assorted crackers for dipping

## Directions

Spread cream cheese in an even layer on a serving dish or in the bottom of a glass pie pan.

Combine shrimp with cocktail sauce in a bowl and spread evenly over the cream cheese layer.

Sprinkle with mozzarella cheese, covering the shrimp layer as completely as possible. Sprinkle the red and green bell pepper over the cheese layer. Serve with crackers.

# Beer Cheese Dip I

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) package processed cheese food, diced  
1/2 (12 fluid ounce) can beer, room temperature  
1 clove garlic, peeled and crushed

## Directions

In a medium bowl, whip together cream cheese, processed cheese food, beer and garlic. Continue whipping until smooth.

# Peanut Butter Pork with Spicy Dipping Sauce

## Ingredients

1/4 cup creamy peanut butter  
2 tablespoons soy sauce  
2 tablespoons ground coriander  
1 tablespoon lemon juice  
1 tablespoon vegetable oil  
2 teaspoons ground cumin  
1/2 teaspoon chili powder  
1 garlic clove, minced  
1 pound pork tenderloin, cut into 1 inch cubes  
SPICY DIPPING SAUCE:  
1/4 cup soy sauce  
1/4 cup vinegar  
2 tablespoons water  
1 garlic clove, minced  
1 tablespoon molasses  
1/2 teaspoon crushed red pepper flakes

## Directions

In a large resealable plastic bag, combine the peanut butter, soy sauce, coriander, lemon juice, oil, cumin, chili powder and garlic; add pork. Seal bag and turn to coat; refrigerate several hours or overnight.

Meanwhile, combine all sauce ingredients; cover and chill at least 1 hour. Coat grill rack with nonstick cooking before starting the grill. Drain and discard marinade. Thread meat on metal or soaked wooden skewers, leaving a small space between pieces. Grill, covered, over medium for 10-15 minutes or until meat is no longer pink, turning several times. Serve with sauce.

# Southwestern Star Dip

## Ingredients

2 cups shredded sharp Cheddar cheese  
1 cup mayonnaise\*  
1 (4.5 ounce) can chopped ripe olives, drained, divided  
1 (4 ounce) can chopped green chilies, undrained  
1/4 teaspoon garlic powder  
1/8 teaspoon hot pepper sauce  
1 medium tomato, chopped  
1/4 cup chopped green onions  
Tortilla chips

## Directions

In a bowl, combine cheese, mayonnaise, 1/3 cup olives, chilies, garlic powder and hot pepper sauce. Transfer to an ungreased 9-in. pie plate. Bake, uncovered, at 350 degrees F for 20 minutes or until hot and bubbly. Sprinkle tomato on top in the shape of a star; outline with remaining olives. Sprinkle onions around the star.

# Cheese Dip with Beer

## Ingredients

1 (1 pound) loaf round  
pumpnikel rye bread  
1 (8 ounce) package shredded  
Cheddar cheese  
1 (8 ounce) package shredded  
mozzarella cheese  
1 (8 ounce) package cream  
cheese, softened  
1 cup beer  
1 teaspoon garlic salt

## Directions

Cut a large hole in the top of the loaf of bread to form a bowl; set onto a serving platter.

Melt the cream cheese in a large saucepan over medium heat; stir in the Cheddar cheese, mozzarella cheese, beer, and garlic salt; heat, stirring continually, until all the cheese is melted; pour the hot cheese mixture into the bread bowl.

# Buffalo Chicken Cheese Dip with Wonder Bread

## Ingredients

6 slices WonderB® Classic White Sandwich Bread, crusts removed  
1 (8 ounce) package fat-free cream cheese, softened  
1 cup light sour cream  
1/3 cup Buffalo wing sauce  
1 (9.75 ounce) can white chunk chicken breast, drained and flaked with fork  
2 cups shredded Cheddar cheese  
1/2 cup bleu cheese crumbles

## Directions

Preheat oven to 400 degrees F.

Cut slice of bread into four strips. Place on baking sheet. Bake for 6 minutes turn and continue to bake for 5 to 7 minutes or until toasted and crisp; set aside.

Combine cream cheese, sour cream, wing sauce, chicken and Cheddar cheese. Spoon into a 1 1/2-quart baking dish that has been sprayed with nonstick spray coating.

Bake 30 minutes or until hot through. Sprinkle with bleu cheese crumbles.

Serve hot with toasted Wonder Bread strips.



# Hot Crab Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
4 tablespoons mayonnaise  
2 cups shredded Cheddar cheese  
2 (6 ounce) cans crabmeat  
1 1/2 tablespoons fresh lemon juice  
2 teaspoons hot sauce  
2 tablespoons Worcestershire sauce  
paprika, for garnish

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the cream cheese, mayonnaise, Cheddar cheese, crabmeat, lemon juice, hot sauce and Worcestershire sauce. Transfer to a shallow 9x13 inch baking dish. Garnish with paprika.

Bake in the preheated oven 30 minutes, or until golden brown and bubbly.

# Yummy Spinach Dip

## Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained  
1 (16 ounce) container sour cream  
3/4 cup mayonnaise  
3 green onions, chopped  
1 (1 ounce) package dry vegetable dip mix  
1 (8 ounce) can water chestnuts, drained and chopped  
2 teaspoons prepared Dijon-style mustard

## Directions

In a medium bowl, mix together chopped spinach, sour cream, mayonnaise, green onions, dry vegetable dip mix, water chestnuts and prepared Dijon-style mustard. Chill in the refrigerator 8 hours, or overnight, before serving.

# Addicting Chip Dip

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
1/4 cup milk  
1 1/2 teaspoons anchovy paste  
3 tablespoons grated onion  
1 pinch garlic powder

## Directions

In a medium-sized mixing bowl, combine cream cheese and milk until creamy. Add more milk for a thinner dip. Using a fork, whip the anchovy paste and onion into the mixture. Cover and refrigerate this dip at least one hour before serving.

# Val and Jess's Vegan Avocado Dip

## Ingredients

2 avocados - peeled, pitted and diced  
1 (19 ounce) can black beans, drained and rinsed  
1 (11 ounce) can whole kernel corn, drained  
1 medium onion, minced  
3/4 cup salsa  
1 tablespoon chopped fresh cilantro  
1 tablespoon lemon juice  
2 tablespoons chili powder  
salt and pepper to taste

## Directions

In a bowl, mix the avocados, black beans, corn, onion, salsa, cilantro, and lemon juice. Season with chili powder, salt, and pepper.

# Pumpernickel Spinach Dip I

## Ingredients

1 (8 ounce) container sour cream  
1/2 (8 ounce) package cream  
cheese, softened  
2 tablespoons mayonnaise  
1 (1 ounce) package dry dill dip  
mix  
1/2 bunch spinach, rinsed and  
chopped  
1 (8 ounce) loaf round  
pumpnickel loaf

## Directions

In a medium bowl, stir together the sour cream, cream cheese, mayonnaise, dill dip mix and spinach.

Cut out the center of the pumpnickel loaf, creating a bowl. Cut the removed bread into bite-sized pieces. Fill the hollowed loaf with the sour cream mixture. Serve with the bread pieces.

# Jackie's Crab and Shrimp Dip

## Ingredients

4 (8 ounce) packages cream cheese  
1 tomato, chopped  
1 onion, chopped  
4 cloves garlic, chopped  
2 (6 ounce) cans crabmeat, drained and flaked  
1 (4.5 ounce) can tiny shrimp, drained  
1/2 cup banana pepper rings, chopped

## Directions

Melt the cream cheese in a fondue pot. Gently fold in tomato, onion, garlic, crab, shrimp, and peppers.

# Zesty Bean Dip

## Ingredients

1 (16 ounce) can refried beans  
1 (1.25 ounce) package taco seasoning mix  
1 tomato, chopped  
1 cup shredded Cheddar cheese

## Directions

In a medium saucepan over medium heat, mix refried beans, taco seasoning mix and tomato. Allow the mixture to simmer approximately 20 minutes, stirring occasionally.

Spoon the mixture into a medium serving bowl. Top with Cheddar cheese and serve warm.

# Gorgonzola Dip

## Ingredients

1 cup low-fat mayonnaise  
1 cup low-fat sour cream  
4 ounces Gorgonzola cheese,  
crumbled  
1 tablespoon chopped fresh dill  
1 clove garlic, peeled  
salt and pepper to taste  
2 teaspoons unflavored gelatin

## Directions

In a food processor, place low-fat mayonnaise, low-fat sour cream, Gorgonzola cheese, dill, garlic, salt and pepper. Blend until smooth. Sprinkle gelatin into mixture. Allow it to soften for approximately 5 minutes. Blend to mix in gelatin. Cover and chill in the refrigerator until serving.



# Sun-Dried Tomato Dip

## Ingredients

1/4 cup oil-packed sun-dried tomatoes, drained and chopped  
8 ounces cream cheese, room temperature  
1/2 cup sour cream  
1/4 cup mayonnaise  
2 cloves garlic, minced  
hot pepper sauce to taste  
3/4 teaspoon salt  
3/4 teaspoon freshly ground black pepper  
1/4 cup fresh basil

## Directions

In a food processor, mix the sun-dried tomatoes, cream cheese, sour cream, mayonnaise, garlic, hot pepper sauce, salt, and pepper. Process until well-blended. Add basil, and continue processing until smooth. Chill at least 1 hour in the refrigerator before serving.

# Fruit Dip VII

## Ingredients

1 (8 ounce) container frozen  
whipped topping, thawed  
1 (1.55 ounce) bar milk chocolate  
with crispy rice, crumbled

## Directions

In a medium bowl, stir together the whipped topping and the chocolate candy. Serve with fruit salad for dipping!

# Beefy Taco Dip

## Ingredients

1/2 pound ground beef  
1 1/2 teaspoons chili powder  
1 cup PaceB® Chunky Salsa  
1/2 (8 ounce) package cream cheese, cut into pieces  
1/2 cup shredded Cheddar cheese  
Assorted Toppings (see Note)  
Sour cream (optional)  
Tortilla chips

## Directions

Cook the beef and chili powder in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often. Pour off any fat. Stir the salsa, cream cheese and Cheddar cheese in the skillet. Cook and stir until the cheese is melted. Sprinkle with the assorted toppings and top with the sour cream, if desired.

Serve with the tortilla chips.

# Marc's Race Day Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 (14 ounce) jar pizza sauce  
2 cups shredded mozzarella cheese  
1 (4 ounce) can diced green chile peppers, drained (optional)  
1 (6 ounce) can sliced black olives, drained (optional)  
1 jalapeno pepper, sliced (optional)  
12 ounces chopped, sliced pepperoni

## Directions

Preheat the oven to 325 degrees F (165 degrees C).

Spread the cream cheese in a layer in a 9 inch square baking dish. Spread a layer of pizza sauce over the cream cheese, followed by layers of shredded cheese, green chilies, black olives, jalapenos, and pepperoni.

Bake for 25 minutes in the preheated oven, until heated throughout.

# Beef Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (5 ounce) container sharp processed cheese spread  
1 (2.5 ounce) package smoked sliced beef  
1/4 cup chopped onion

## Directions

Combine cream cheese and processed cheese in medium bowl; mix until well blended. Chop beef in small pieces. Stir beef and onion into cheese mixture. Refrigerate overnight before serving.

# Dragon Dippers

## Ingredients

2 tablespoons butter or margarine,  
melted  
10 (7 inch) flour tortillas  
3/4 teaspoon garlic salt  
3/4 teaspoon ground cumin  
3/4 teaspoon chili powder

## Directions

Brush butter on one side of each tortilla. Combine the seasonings; sprinkle over tortillas. Cut each into eight wedges. Place on ungreased baking sheets. Bake at 400 degrees F for 6-8 minutes or until crisp.

# Trudy's Super Deluxe Crab Dip

## Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup  
1 (8 ounce) package cream cheese, cubed  
1 (.25 ounce) envelope unflavored gelatin  
1 cup minced celery  
1 cup finely chopped onion  
1 cup mayonnaise  
8 ounces imitation crabmeat, coarsely chopped

## Directions

In a medium pot, heat mushroom soup. When soup is hot, stir in the cream cheese; continue stirring until all of the cheese has melted.

Stir gelatin into the cheese and soup mixture. Stir constantly, being careful not to let the mixture come to a boil. When the gelatin has dissolved, remove the pot from the heat and let cool.

Mix celery, onion, and mayonnaise into the cooled soup mixture. Add crabmeat to the mixture. Pour the dip into a serving bowl, cover the bowl, and refrigerate it for 2 hours before serving.

# Best Beef Dip Ever

## Ingredients

4 pounds beef chuck roast  
1 tablespoon minced garlic  
1 tablespoon dried rosemary  
3 bay leaves  
1 cup soy sauce  
6 cups water

## Directions

Place roast in slow cooker. Season with garlic, rosemary, and bay leaves. Pour in soy sauce and water. Cook on low setting for 6 to 10 hours. Unlike most roasts, the longer the better.



# Yogurt Herb Dipping Sauce

## Ingredients

1/2 cup plain yogurt  
1/4 cup sour cream  
1 teaspoon chopped fresh parsley  
1 teaspoon chopped fresh cilantro  
1 teaspoon chopped green onion  
1/2 teaspoon celery salt

## Directions

In a medium-size mixing or serving bowl, combine yogurt, sour cream, parsley, cilantro, green onion, and celery salt. Mix well, cover, and refrigerate for at least 1 hour before serving.

# El Rancho Beer Dip

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
1 (8 ounce) container sour cream  
3/4 cup beer  
1 (1 ounce) package dry Ranch-  
style dressing mix

## Directions

Place the softened cream cheese, sour cream, beer, and Ranch dressing mix in a blender. Blend until well mixed for 2 to 3 minutes, scraping down the sides of the container as needed. Pour into a bowl and cover. Refrigerate for at least 1 hour before serving.