



# DIP IT GOOD

**Five delicious ingredients. Five simple steps. Only three minutes.** That's all you need to make the tastiest 3-Minute Dip at your Shows. Let the Garlic & Brie Baker and our delicious Pantry products take center stage. And with six different flavor combinations, you can customize your dip to a specific Show. It just might become your newest go-to recipe that will impress guests and spike sales. Just let the cheesy, creamy goodness do all the talking.



**Find the instructions on Consultant's Corner.** Print out the PDF and hand it out at your Shows. Show off all the different flavor combinations of this easy-peasy dip.



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Ooey, gooey goodness in a 3-Minute Dip — does it get much better? All you need to do is combine a few ingredients, pick the Rub and Topper of your choice, and pop into the microwave. It doesn't get much simpler. So go ahead, show off a little — whip up a dip at your next get-together. It's time to let the taste buds make a few decisions.

## 3-MINUTE DIP

### Ingredients:

- 1–2 tbsp Rub plus Topper (see chart below)
- 4 oz mozzarella cheese
- 1 pkg (8 oz) cream cheese, softened
- 2 tbsp milk
- Assorted vegetables or crackers (optional)

### Instructions:

1. Choose a Rub and Topper combination. Prepare Topper; set aside.
2. Grate mozzarella with the **Microplane® Adjustable Coarse Grater**.
3. Combine cream cheese, mozzarella, rub and milk in the **Garlic & Brie Baker**.
4. Microwave, covered, on HIGH for 2–3 minutes or until melted, stirring halfway through cooking with the **Mini Mix 'N Scraper®**.
5. Remove from microwave; stir. Sprinkle with Topper. Serve with fresh vegetables or crackers.

RUBS	TOPPERS
Bell Pepper Herb Rub	½ red bell pepper, diced
Buffalo Rub	1 stalk celery, chopped
Greek Rub	¼ cucumber, chopped
Sweet Basil Rub	½ cup grape tomatoes, chopped
Tex-Mex Rub	1 plum tomato, seeded and diced
Three Onion Rub	3 slices cooked bacon, crumbled (shown)

