



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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**The Pampered Chef®**

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)

