

Dip Recipes

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Butterscotch Dip

Ingredients

1 pkg (8oz) cream cheese softened
1/4 cup butterscotch ice cream topping (Smucker's is good for this)
1 tbsp packed brown sugar
1 tsp vanilla

Directions

1. Combine all ingredients in small batter bowl.
2. Chill and serve with fresh fruit.



Touchdown Taco Dip

Ingredients

- | | |
|---|---|
| 1 can (9 ounces) bean dip | 2 green onions with tops, thinly sliced |
| 4 ounces cream cheese, softened | 1/4 cup pitted ripe olives, sliced |
| 1/2 cup sour cream | 1 tablespoon finely chopped fresh cilantro or parsley |
| 1 tablespoon taco seasoning mix | Additional sour cream (optional) |
| 1 garlic clove, pressed | Baked Tortilla Chips (optional) |
| 1/4 cup (1 ounce) shredded cheddar cheese | |
| 1/2 medium tomato, seeded and diced (about 1/2 cup) | |

1. Preheat oven to 350°F. Using **Small Mix 'N Scraper®**, spread bean dip over bottom of **Small Oval Baker**. In **Classic Batter Bowl**, combine cream cheese, sour cream, taco seasoning mix and garlic pressed with **Garlic Press**; mix well.
2. Spread cream cheese mixture evenly over bean dip. Grate cheddar cheese over top using **Deluxe Cheese Grater**. Bake 15-20 minutes or until cheese is melted.
3. Dice tomato and thinly slice green onions using **Utility Knife**. Slice olives using **Egg Slicer Plus®**. Finely chop cilantro using **Pizza Cutter**. Sprinkle tomato, onions, olives and cilantro over dip. Garnish with additional sour cream, if desired. Serve with *Baked Tortilla Chips*, if desired.

Cook's Tip: **Pantry Southwestern Seasoning Mix** can be substituted for the taco seasoning mix, if desired. This dip can be easily doubled and baked in the **Oval Baker** or **Deep Dish Baker**. Substitute 1 can (16 ounces) refried beans for the bean dip and double the remaining ingredients. Proceed as recipe directs.

Bacon, Lettuce & Tomato (BLT) Dip

Ingredients

- | | |
|--|---|
| 1 pkg. cream cheese, softened | 2T. Finely chopped onion |
| 1/2c. Ranch salad dressing | 1t. Sugar |
| 1 med. tomato, seeded and diced (about 3/4c) | Lettuce leaves |
| 6 bacon slices, crisply cooked, chopped | Toasted Canapé French Bread for dipping |
| 1/2c. Finely chopped celery | |

Directions

1. Place cream cheese in Classic Batter Bowl. Gradually stir in dressing; mix well.
2. Remove seeds from tomato; dice tomato using Utility Knife. Reserve 1T. For garnish.
3. Using Food Chopper, chop bacon, celery, and onion. Add tomato, bacon, celery, onion and sugar to cream cheese mixture; mix well.
4. Cover; refrigerate at least 3 hours to allow flavors to blend.
5. To serve, line chilled Chillzanne Mini Bowl with lettuce leaves. Fill with dip. Garnish with reserved tomato. Serve with toasted Canapé French Bread.

Yield: 20 servings (about 2 1/2 cups of dip)



Hot Artichoke Dip

Ingredients

1 can artichokes (use can strainer to drain!)
1 cup mayonnaise
1 cup parmesan cheese (use cheese grater)

1 can chopped green chilies
2 spring onions, chopped

Directions

1. Chop artichokes.
2. Mix all together and bake in pie plate or mini baker,
3. Bake in 350 degree oven for about 30 min.
4. Serve with triscuits or other crackers. Awesome.

Recipe for Southwestern Dip

Ingredients

1 Cup mayo
1 Cup sour cream
2-3 Tablespoons southwestern seasoning mix

Directions

1. Mix all ingredients in a small bowl
2. Refrigerate 1 hour
3. Serve with fresh veggies, crackers, or tortilla chips

Cooks tip: I hate mayo so I use all sour cream instead of the mayo and everyone loves that way too!

Creamy Garlic Spread

Ingredients:

1 container (8 ounces) garden vegetable cream cheese spread, softened
½ cup mayonnaise
¾ teaspoon Italian seasoning
1 garlic clove, pressed
Canapé bread slices, crackers, or assorted sliced vegetables (optional)

Directions:

1. Combine cream cheese spread, mayonnaise, Italian seasoning and garlic pressed with garlic press in small batter bowl; whisk until smooth.
2. Attached desired tip to easy accent decorator; fill with cheese mixture.
3. Pipe onto bread slices, crackers, or assorted vegetables or serve alongside.

Yield: 1½ cups spread

Classic Dill Dip

1 cup mayo
1 cup sour cream
3 tbs of Pampered Chef Pantry dill weeds seasoning!



Hot Pizza Dip

Ingredients:

- | | |
|---------------------------------------|---------------------------|
| 1 8 oz. package cream cheese softened | 1 8 oz. can pizza sauce |
| 1 t. dried Italian seasoning | 2 T. green pepper chopped |
| 1 C. mozzarella cheese shredded | 2 T. green onions sliced |
| 3/4 C. parmesan cheese | |

Directions:

1. Preheat oven to 350° F. Combine cream cheese and Italian seasonings, spread onto an 8" mini-baker.
2. In a small bowl, combine mozzarella and parmesan. Sprinkle 1/2 on top of the cream cheese. Spread pizza sauce over the cheese mixture. Sprinkle with remaining cheese. Top with bell pepper and green onions.
3. Bake for 15-18 minutes.
4. Serve with French bread or fresh vegetable dippers.

Cheesy Bacon Dip

Ingredients:

- | | |
|--------------------------------------|--|
| 1 pkg (8 oz) cream cheese, softened | 6 slices bacon, crisply cooked, drained and crumbled |
| 1/2 cup mayonnaise | 1 large tomato, seeded and diced, divided |
| 1 garlic clove, pressed | 1/2 cup sliced green onions with tops, divided |
| 1 cup (4 oz) shredded cheddar cheese | Cocktail bread slices or crackers (optional) |

Directions:

1. Preheat oven to 350 degrees.
2. In medium bowl, combine cream cheese, mayo and garlic; mix until smooth.
3. Add cheddar cheese, bacon, half of the tomato and half of the onions to cream cheese mixture. Mix well.
4. Spoon into Mini Baker.
5. Bake 15 - 20 minutes or until heated through.
6. Top with remaining tomato and green onions.
7. Serve with cocktail bread slices or crackers, if desired.

Italian Dip

Ingredients

- | | |
|--------------------------------|--|
| 1 tablespoon Italian seasoning | 1 tablespoon grated parmesan cheese (optional) |
| Garlic clove | French or Italian bread cut into dippable slices |
| 1/2 cup olive oil | |

Directions

1. Mix Italian seasoning with a clove of garlic, and olive oil in an SA bowl
2. Put in SA bowl on an SA platter
3. Arrange bread on a platter around the SA bowl



To Die for Cheese Dip

This is made in the microwave in 5 minutes in the stoneware pie plate

Ingredients:

1 cup mayo-- fat free works
8 oz cream cheese-- fat free works

2 sprigs of green onion-- cut with shears
8 oz of Colby jack cheese

Directions:

1. Mix well
2. Grate 6 Ritz crackers on top in the pie plate
3. Pour 1/2 cup cooked crumbled bacon --I buy the bag of bits (real bacon)
4. Grate 6 more Ritz on top of the bacon
5. Microwave 4-5 minutes or until bubbly, usually always do 5 minutes
6. Serve with little nacho ships or wheat thins

Easy Baked Cheese and Pesto

Ingredients:

1 can Crescent Rolls
8 oz cream cheese (block)
2 T Pesto

1 egg
2 T chopped roasted red peppers OR sun dried tomatoes in oil

Directions

1. Unroll crescent rolls (medium bar pan would be perfect!).
2. Press seams together.
3. Cut brick of cream cheese in half lengthwise and place on one -half of the crescent roll dough.
4. Top with 1 T of the pesto and peppers.
5. Place other half of cream cheese over this followed by the rest of the pesto and peppers.
6. Brush edges with beaten egg.
7. Bring dough over cream cheese to completely enclose cream cheese, press edges together to seal. Brush with more egg.
8. Bake 375 for 12-15 min. Let cool 5 min. Serve with Triscuits or other crackers.

Easy Artichoke Dip

Ingredients

1 brick of cream cheese (softened)
1 Can of Artichoke Hearts (drained)

2 gloves of garlic
About 1/2 cup grated Parmesan cheese

Directions

1. Soften cream cheese using the small batter bowl (about 1 minute in the microwave).
2. Stir until creamy using the Mix N Scraper.
3. Using the food chopper, chop the artichoke hearts. Add to the cream cheese. Press the garlic by with the garlic press. Mix well.
4. Spoon mixture into the Mini-Baker. Sprinkle Parmesan cheese on top.
5. Put in the microwave for 1 minute.
6. Serve with crackers.



Creamy Caramel Skor Dip

Ingredients:

1 package cream cheese, softened
2 tbsp brown sugar
Caramel sauce

2 Skor bars – chopped
Apples

Directions

1. Mix cream cheese and brown sugar together.
2. Spread in a large plate.
3. Pour LOTS of caramel over it.
4. Chop Skor Chocolates bars with Chopper .
5. Spread Skor bar pieces over top.
6. Cut up some apples with the Apple Wedger
7. And dip apples!

Tools Used

You use Adjustable Measuring Spoons, a mix n scraper, a piece of Simple Additions to put it on, the chopper for the Skor or Heath Bar, and the apple wedger or better yet.. .the A/C/P/S

Lime Ginger Dressing

This recipe is great either as a dressing, a dip, or a marinade for chicken. If making as a marinade , triple the recipe.

Prep time: 20 minutes

Cook time: No cook time unless doing roasted garlic; 60 minutes IF using roasted garlic

Ingredients & Tools

2 tablespoons minced (garlic press) or Roasted Garlic
1 teaspoons lime zest (Lemon Zester/Scorer)
2 teaspoons ginger root crushed/minced (garlic press)
2-4 tablespoons lime juice (Adjustable Measuring Spoons)
6 tablespoons oil (Adjustable Measuring Spoons) Sliced vegetables (cucumber, peppers, celery) and baby carrots (or we could do this as a grilled vegetable marinade and include Portobello mushrooms, red onions, asparagus, peppers, and baby carrots)

Directions:

1. Roast the garlic (if desired) in a 425° oven for 60 minutes (cut top of garlic head off, put on a piece of tinfoil, drizzle oil over it, wrap in tinfoil, then bake)
2. Peel and cut ginger up into a small piece & press it through the garlic press over a bowl so you get all the juices. You will then need to use the garlic “cleaner” to push the ginger out the back.
3. Squeeze out 2-3 cloves of the roasted garlic (or use garlic press and put pressed garlic) into the bowl with the ginger
4. Add zest, oil, and lime juice and use the Stainless Whisk to combine.
5. Serve with cut vegetables or with salad.



Mexican Bean Dip

Ingredients

1 16oz can 99% fat-free Refried Black Beans
¾ cup reduced-fat Mexican Blend Cheese,
divided
¾ cup Thick and Chunky Salsa, divided
2 teaspoon Lime Juice
2 Garlic Cloves, pressed

2 teaspoons Pantry Southwestern Seasoning
Mix
¾ cup diced Red Bell Pepper, divided
½ cup Whole Kernel Corn
2 tablespoon snipped Fresh Cilantro
Reduced-fat Sour Cream
Lime Tortilla Chips

Directions

1. Preheat oven to 350°F.
2. In Classic Batter Bowl, combine refried beans, ½ cup of the cheese, ¼ cup of the salsa, lime juice, pressed garlic and seasoning mix.
3. Spread bean mixture onto bottom of the Mini Baker.
4. Sprinkle ½ cup of the bell pepper and corn evenly over bean mixture.
5. Spoon remaining salsa over corn mixture.
6. Bake 22-25 minutes or until heated through.
7. Top with remaining cheese, bell pepper and cilantro.
8. Garnish with sour cream, if desired.
9. Serve with Lime Tortilla Chips

Yield: 14 servings

Nutrients per serving (¼ cup dip): Calories 60 (27%from fat), Total Fat 2 g,
Saturated Fat 5 g, Cholesterol 5 mg, Carbohydrate 8 g, Protein 4 g, Sodium 240 mg, Fiber 2 g
Diabetic exchanges per serving: ½ starch, ½ low -fat meat (½ carb)

Hawaiian Fruit Dip

Ingredients

1/2 c. sour cream
1 c. milk
1 pkg (3.4oz) instant vanilla pudding

1 can (8oz) crushed pineapple, un -drained
1/3 c. shredded coconut

Directions

1. Combine sour cream, milk and pudding in bowl with whisk till smooth.
2. Add pineapple and coconut.
3. Mix to combine.
4. Refrigerate for 30 minutes before serving.

Yield 2 cups



Garden Dip

Ingredients

1 package (8oz) cream cheese, soften
2 tablespoon mayo
1 teaspoon Pantry All-Purpose Dill Mix
1 garlic clove, pressed
1 plum tomato, seeded and diced
¼ cup diced green bell pepper

1 small carrot, finely grated (about ¼ cup)
Salt and ground pepper to taste
1 to 2 tablespoon milk
1 large red bell pepper
Assorted vegetables dippers

Directions

Dip

1. In Small Batter Bowl, combine cream cheese, mayo, dill mix and gar lic pressed with Garlic Press; mix well.
2. Dice tomato and green pepper using Chef's Knife.
3. Grate carrot using Deluxe Cheese Grater.
4. Add vegetables to cream cheese mixture; mix well.
5. Season to taste with salt and pepper.
6. Add 1 – 2 T milk to dip to adjust consistency.

Pepper serving bowl

1. Using V-Shaped Cutter, cut off top of red bell pepper.
2. Discard top, membranes and seeds.
3. Place bell pepper in center of serving platter; fill with dip.
4. Serve with assorted vegetables.

Yield: 1 ½ cups (12 servings)

Nutrients per serving (2 tablespoons dip): Calories 90, Total Fat 9 g, Saturated Fat 4 g, Cholesterol 20 mg, Carbohydrate 2 g, Protein 2 g, Sodium 100 mg, Fiber 0 g
Diabetic exchanges per serving (2 tablespoons dip): ½ vegetables, 2 fat (0 carb)

Simple Additions Apple Dip

Ingredients

2 8 oz. blocks of cream cheese, softened
1 tub (approx. 16 oz.) of caramel dip
3 heath bars, chopped
Several apples - to slice with Apple Wedger

Directions

1. Spread cream cheese into Simple Additions Medium Square Bowl.
2. Spoon on entire tub of caramel and then chop candy bars and sprinkle on top.
3. Place square bowl on large square platter.
4. Add small bar board and apple Wedger and 3 or 4 apples and a spreader.

Let guests wedge their own apple and spread with dip. It is scrumptious!



Crab Rangoon Dip

Stoneware Inspirations Cookbook – pg. 25

Ingredients

1 package (8 ounces) cream cheese, softened
1 garlic clove, pressed
1 cup (4 ounces) shredded Swiss cheese
 $\frac{3}{4}$ cup sweet and sour sauce
1 cup chopped imitation crabmeat

$\frac{1}{4}$ cup sliced almonds
2 Tablespoons thinly sliced green onions with tops
Crispy Wonton Chips

Directions

1. Preheat oven to 350°F.
2. In Small Batter Bowl, combine cream cheese and garlic.
3. Add Swiss cheese; mix until well blended.
4. Spread onto bottom of Mini-Baker.
5. Spoon sweet and sour sauce over cheese. Sprinkle evenly with crabmeat and almonds.
6. Bake 22-25 minutes or until dip is heated through and outside edge is bubbly.
7. Sprinkle with green onions before serving, if desired.
8. Serve warm with Wonton Chips.

Yield: 14 servings (about 3 $\frac{1}{2}$ cups)

Cook's note: Recipe can be easily doubled and baked in the Deep Dish Baker, if desired. Bake it at 350° for 25-30 minutes or until heated through.

Crispy Wonton Chips

Ingredients

32 square wonton wrappers
Nonstick cooking spray

Directions

1. Preheat oven to 375°F.
2. Cut each wonton wrapper in half diagonally; arrange in a single layer on Large Round Stone.
3. Spray with nonstick cooking spray.
4. Bake 8-10 minutes or until golden brown and crisp.
5. Remove from baking stone; cool completely.
6. Repeat with remaining wontons.

Yield: 64 chips (16 servings)



Buffalo Chicken Dip

Ingredients

2-4 Boneless Chicken Breasts, cooked and coarsely chopped or shredded
2 (8 oz.) Cream Cheese
1 cup Blue Cheese Salad Dressing (chunky)

1 cup Hot Sauce (like Frank's hot wing sauce)
3/4 cup chopped celery
6 oz. shredded Cheddar Cheese

Cooking Tools

Small sauté Pan
Large Micro Cooker
Food Chopper
Classic Batter Bowl
Oval Baker
Measure-all cup

Directions

1. Cook chicken breast in Micro Cooker and chop coarsely with Food Chopper.
2. Sauté celery in Hot Sauce in Small Sauté Pan.
3. Soften cream cheese in Classic Batter Bowl in microwave the combine with Hot Sauce/celery. Measure Blue Cheese Salad Dressing in measure all cup and add to Chicken. Add half of the Cheddar Cheese.
4. Pour into a Stoneware piece. The Oval Baker, Deep Dish, or Square Baker work very well. Sprinkle remaining cheese on top and bake at 400 degrees for 25 -30 minutes until hot and bubbly.
5. Serve with Tortilla Chips and/or celery sticks

Cool Calypso Dip

Ingredients

1 jar (7-7.25 ounces) marshmallow crème
3/4 cup light sour cream
1 Tablespoon lime juice

1 teaspoon lime zest
1/2 teaspoon ground cinnamon

Directions

1. In Small Batter Bowl, combine all ingredients; mix well.
2. Place dip in Chillzanne Mini-Bowl
3. Serve with assorted cut-up fruit.

Yield: 12 servings (1 1/2 cups)



Hot Broccoli Dip

Ingredients

1 cup broccoli florets, chopped	1 cup grated cheddar cheese
2 Tbsp onion, chopped	½ cup fat free sour cream
2 Tbsp red pepper, chopped	½ cup miracle whip or mayonnaise
1/4 cup fresh parmesan cheese, grated and divided	1/8 tsp ground black pepper
1 clove garlic, pressed	Baguettes, baked pita chips or crackers

Directions

1. Preheat oven to 375 degrees.
2. Chop broccoli, onion and red pepper using Food Chopper; place in Classic Batter Bowl.
3. Grate parmesan cheese using Deluxe Cheese Grater fitted with fine grating drum. Add 2 Tbsp of grated Parmesan to batter bowl and set aside the rest. Add garlic pressed with Garlic Press.
4. Add grated cheese, sour cream, mayonnaise and black pepper, mix well using Small Mix 'N Scraper.
5. Spoon mixture into Small Oval Baker or Mini Baker.
6. Bake 20 - 25 minutes or until heated through.
7. Remove from oven and sprinkle remaining parmesan cheese over top.
8. Serve with baked pita chips, crackers, or baguettes.

Mediterranean Dip Duo (Salsa & Hummus)

Salsa Ingredients

1/2 medium cucumber, seeded and coarsely chopped	2 tablespoons olive or vegetable oil
1/2 cup chopped red onion	1 garlic clove, pressed
1 plum tomato	1 teaspoon Italian Seasoning Mix
1 can (3.25 ounces) pitted ripe olives, drained	1 package (4 ounces) crumbled feta cheese

Hummus Ingredients

1 container (8 ounces) sour cream
1 container (7-8 ounces) original hummus spread

Other Ingredients

Baked pita chips or tortilla chips

Salsa Directions

Remove seeds from cucumber. Coarsely chop cucumber and red onion. Core and seed tomato & slice olives. Place cucumber, onion, tomato and olives in a bowl. Stir in oil, garlic and seasoning mix. Gently stir in feta cheese.

Hummus Directions

For hummus dip, whisk sour cream and hummus spread in a bowl.

To serve

Spoon salsa and dip into small bowls. Serve with Baked Pita Chips, if desired.

Yield: 12 servings



Black Bean Salsa Dip

Ingredients

Tortilla Bowl and Tortilla Chips
14 (7-inch) flour tortillas, divided

Dip

2 package (8 ounces each) fat-free cream cheese, softened
3/4 cup fat-free mayonnaise
3 tablespoons Southwestern seasoning mix
2 green onions with tops, thinly sliced, divided
1 cup diced red bell pepper

1 egg white

1 can (3.25 ounces) pitted ripe olives, drained and chopped
3/4 cup salsa
1 garlic clove, pressed
1 can (15 ounces) black beans, drained and rinsed
1 can (8.75 ounces) whole kernel corn, drained

Directions

For tortilla bowl

Preheat oven to 350°F. Brush 5 of the tortillas with egg white. Use a pizza cutter and cut the tortillas in half. With flat edges facing right, arrange tortillas, egg white side up, in an overlapping pinwheel pattern in deep dish pie plate (edges of tortillas will extend beyond edge of pie plate). Bake 20-25 minutes or until golden brown. Remove to rack; cool completely.

For tortilla chips

Increase oven temperature to 400°F. Cut each remaining tortilla into 8 triangles; arrange in single layer over flat baking stone. Bake 8-10 minutes or until lightly browned and crisp. Remove from baking stone; cool completely on cooling rack. Repeat with remaining tortilla triangles.

For dip

Combine cream cheese, mayonnaise and seasoning mix in small bowl; whisk until smooth. Attach closed star tip to a decorator. Fill decorator with 1 cup of the cream cheese mixture; set aside. Spread remaining cream cheese mixture over bottom and halfway up sides of tortilla bowl.

For Salsa

Slice green onions using; set aside 2 tablespoons for garnish. Dice bell pepper & chop olives. In bowl, combine green onions, bell pepper, olives, salsa, garlic, beans and corn; mix well. Spoon half of the salsa mixture over cream cheese layer. Pipe half of the reserved cream cheese mixture in a zigzag pattern over salsa layer. Top with remaining salsa mixture. Pipe a decorative border around edge of bowl using decorator. Sprinkle with reserved green onions. To serve, place pie plate on a platter; arrange tortilla chips around edge of platter. Serve.

Yield: 24 servings

Nutrients per serving: (Light) (1/4 cup dip, 3 chips): Calories 110, Total Fat 2 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 18 g, Protein 6 g, Sodium 420 mg, Fiber 2 g



Chile Verde Dip

Posted by Rini

Ingredients

1 can (16 ounces) refried black beans
1 teaspoon plus 1 tablespoon Southwestern Seasoning Mix
1 lime
1 package (8 ounces) cream cheese, softened
1 can (4 ounces) chopped green chilies, un-drained

1 garlic clove, pressed
1/2 cup red onion, finely chopped
1 can (3 1/4 ounces) pitted ripe olives, divided
5 ounces cheddar cheese, shredded, divided (1 1/4 cups)
1 tablespoon fresh cilantro, snipped
Baked Tortilla Chips (See Cook's Tips)

Directions

1. Preheat oven to 400° F.
2. In small bowl, mix refried beans with 1 teaspoon of the Seasoning Mix; spread over bottom of deep dish pie plate.
3. Juice lime to measure 1 tablespoon juice.
4. In bowl, mix cream cheese, lime juice, chilies, garlic pressed, and remaining 1 tablespoon Seasoning Mix until smooth.
5. Chop onion and half of olives. Grate cheese. Add onion, olives and 1 cup of the cheese to bowl; mix well.
6. Spoon cheese mixture over bean layer in pie plate.
7. Bake 20-25 minutes or until hot.
8. Remove to cooling rack. Slice remaining olives.
9. Snip cilantro
10. Sprinkle remaining 1/4 cup cheese, olives and cilantro over hot dip.
11. If desired, arrange Baked Tortilla Chips around edge of dip.
12. Serve hot

Yield: 16 servings or 20 sample servings

Nutrients per serving: Calories 120, Total Fat 9 g, Saturated Fat 5 g, Cholesterol 25 mg, Carbohydrate 6 g, Protein 5 g, Sodium 270 mg, Fiber 2 g

Cooks tip: For a heartier dip, 1 can (10 ounces) chunk white chicken, drained and flaked, can be added to cream cheese mixture.



Dilly Seafood Dip

Ingredients

1 lemon	green onions
1/2 cucumber	1 clove garlic
1/4 cup mayonnaise	1/4 pound (4 oz.) cooked medium shrimp,
1 small red bell pepper	shelled and de-veined
3/4 cup sour cream	10 cups assorted fresh vegetables such as
1 carrot	carrots, cucumbers, broccoli, cauliflower,
2 tablespoons Dill Mix	mushrooms, or celery

Directions

1. Zest whole lemon using Lemon Zester/Scorer.
2. Juice lemon using Lemon Aid to yield 1 tbs. juice.
3. Combine lemon zest, juice, may, sour cream and dill mix in 1 -Qt Batter Bowl; mix well with Super Scraper.
4. Press garlic into batter bowl using Garlic Press.
5. Finely chop shrimp, cucumber, and 1/4 of bell pepper with Food Chopper.
6. Grate carrot using Ultimate Slice & Grate.
7. Slice green onions using 8" chef's knife.
8. Add chopped ingredients, carrots, and green onions to batter bowl; mix well.
9. Pour dip into Chillzanne Mini-Bowl.
10. Place mini-bowl in center of Chillzanne platter fitted with Chillzanne Platter Divider.
11. Fill platter sections with vegetables.
12. Serve dip using Bamboo Spoons.

