

Pretzel Dip©

Makes 4 cups

Ingredients:

- 2 – 8 oz. pkgs. cream cheese
- 1 cup sour cream
- 1 Tbsp. Tabasco™ Green Pepper Sauce
- 1/2 – 1 tsp. fajitas seasoning
- 1 tomato, peeled (make rose from peel for decoration), squeeze seeds out, cube
- 2 – 3 stalks celery, slice thin
- 1/2 red bell pepper, cube fine
- 1/2 yellow bell pepper, cube fine
- 4 – 6 spring onions, sliced fine
- 1 avocado, remove skin and seed, chop fine
- 1 lemon zest and juice (sprinkle over avocado as soon as you cut it to keep it from getting dark)
- 2 Tbsp. salsa
- 2 Tbsp. fresh chives, or dill, chop fine
- 4 oz. blue cheese, crumbled (optional)

Method:

In a large mixing bowl, cream the cream cheese, sour cream, tabasco, lemon pepper and fajitas seasoning with the Magic Wand using the flat blade. Add tomato, celery, peppers, onions, avocado and salsa and fold together with a spatula. Add chives or dill and blue cheese and fold in.

Decorate with a tomato rose, Serve with pretzels.

Hint: Add crabmeat, shrimp, chicken or ham for a different taste.

Hint: Great as a dip with corn chips or crackers. Or, serve as a vegetarian topping over a baked potato.

Hint: Recipe may be cut in half or doubled very easily.