

Three Special Occasion Dips

Blue Cheese Dip with Bread Crisps©

Ingredients:

8 oz.	cream cheese, room temperature
4 oz.	blue cheese, crumbled
1/2 cup	whipping cream
1 tsp.	lemon pepper
2 Tbsp.	fresh parsley, chopped
1/2 cup	walnuts, chopped



Method:

In a mixing bowl, cream all ingredients with the Magic Wand using the flat blade. Spoon into a serving dish, cover with plastic and refrigerate until ready to serve. Remove from refrigerator and bring to room temperature to serve.

Serve with Gardetto's™ Bread Crisps Bruschetta or other crackers.

Hint: Thin dip down with a little milk or whipping cream, heat and serve over broccoli or cauliflower.

Hint: Add 1/2 cup balsamic vinegar and 1 tsp. sugar and use as a salad dressing.

Chutney Dip© with Ritz™ Crackers

Ingredients:

8 oz.	cream cheese, room temperature
5 oz.	chutney
1 Tbsp.	honey
1 tsp.	Madras™ curry powder
1 tsp.	lemon pepper
pinch salt	



Method:

In a mixing bowl, blend all ingredients together with the Magic Wand using the flat blade. Put into a serving dish and cover with plastic. Refrigerate until ready to serve. Serve with Ritz™ crackers.

Hint: Use gingersnaps for the Holiday Season.

Mustard Dip with Sausage©

Ingredients:

1/4 cup	mayonnaise
1/4 cup	sour cream
1/4 cup	French's™ mustard
1/4 cup	apricot preserves
1 tsp.	lemon pepper
1/2 tsp.	mustard powder
1 1/2 lbs.	Andouille™ Chicken Sausage or other

Method:

In a mixing bowl, blend all ingredients except the sausage together with a spatula. Put into a serving dish, cover with plastic and keep in refrigerator until ready to serve.

Cut sausage into rounds and fry until hot. Put sausage on serving platter with dip dish in center. Serve with toothpicks.

Hint: Serve Mustard Dip with potato chips.

