

Spinach Dip©

Ingredients:

1–9 oz. pkg.	Bird's Eye™ Cream of Spinach
1 Tbsp.	garlic oil
1/2 sweet	onion, sliced
1/2 red	bell pepper, make flower from half, chop remaining
1 tsp.	lemon pepper
2 Tbsp. fresh	basil, chopped
1/3 cup	mayonnaise
1/3 cup	sour cream, drained
1/2 Tbsp. dry	minced onion

Method:

In a mixing bowl, stir together all ingredients with a spatula. Let sit on the counter to mellow. Put in a serving bowl and decorate with bell pepper flower. Serve with toast points, tortilla wedges or your favorite crackers.

Pita/Toast Points—Ingredients:

2 oz.	Kerry Gold™ Irish Butter
5–10 slices	bread, cut into wedges, remove crusts (optional) or pita bread or tortillas

Method:

Melt butter on a cookie sheet and completely cover sheet with butter. Dip both sides of the bread in butter and toast 5–7 minutes until golden brown

Hint: Dip is great over cooked vegetables or cooked chicken.

Hint: To make garlic oil mixture—peel fresh garlic and put in a tall container or blender. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil. You do not need to peel garlic each time it is needed.

Hint: To make a bell pepper flower...Cut around outside of pepper in a zig-zag motion with a sharp paring knife. Cut membranes on inside that has the most seeds from the top to the bottom. Use as decoration with flower closed or put cut side down in cold water overnight so flower will open. To open faster, put in lukewarm water. Put a paper towel on top of the bell pepper to keep it underwater.

