Dip, Dip Hooray! Recipes

**Cheddar Cheesy Bacon Dip Appetizer**
1 packet **Tara at Home Cheddar Cheesy Bacon Dip**
12-16 cherry tomatoes, depending on size
1/4 cup sour cream
8 ounces cream cheese, softened
1 T salad bacon bits
snipped dill (optional)

Wash cherry tomatoes. Scoop out insides. Turn upside down on paper towel to drain. Combine sour cream with cream cheese. Add one packet **Tara at Home Cheddar Cheesy Bacon Dip Mix** and the bacon bits. Pipe mixture into tomatoes; garnish with snipped dill.

**Dill-licious Tzatziki**

Add **Dill-licious Pickle Dip Mix** to 8 ounces Greek yogurt. Chill for at least an hour. Prior to serving, add 1/3 cup finely diced cucumber (patted dry on paper towel.)

**Other Uses:**
- Use in to make spring rolls, and soft shell chicken tacos.
- Add to devilled eggs.
- Spread on pizza crust, and add veggies
- Spread on cocktail bread, add slice of cucumber for easy appetizer

**Dill-licious Pickle Dip Crab Appetizer**

1 packet **Dill-licious Pickle Dip Mix**
2 long cucumbers, cut into 1/2 inch “rounds”
3/4 cup crab meat, excess water removed
1/4 cup sour cream
8 oz. cream cheese, softened

Combine cream cheese and sour cream. Blend in dip mix and crab meat. Spoon mixture onto cucumber slices that have been patted with paper towel. Garnish with dill, sliced green onions or paprika if desired. Refrigerate until ready to serve; serve within 2 hours of making.

**Kick It Up Karma-lized Burgers:**

1 pouch **Karma-lized Onion Dip Mix**
1 1/2 lb. 85% lean ground beef
3 tablespoons bacon bits
American cheese slices

Mix the dip mix with just enough water to combine and become moist. Add mixture and bacon bits to ground beef. Form into patties and grill. Add/melt cheese slices to burgers just before serving.
Karma-lized Onion Smashed Potatoes
1 packet Karma-lized Onion Dip Mix
2 1/2 - 3 lbs. unpeeled, cubed red potatoes
8 oz. cream cheese (low fat may be used)
3 Tbsp. melted butter
Salt and pepper to taste

Cook potatoes in boiling salted water until tender, about 15 minutes. Drain. In a bowl, mash potatoes with Dip Mix and cream cheese. Blend in melted butter. (Add 2 – 3 tablespoons milk if you like your potatoes "looser".) Transfer the potato mixture to greased casserole and bake at 350 degrees for about 30 minutes until bubbly.

Time saving tip: Rather than boiling your own potatoes, use a package of pre-made mashed potatoes.

Sesame Parm Perfection Summer Spinach Salad
1 cup prepared Sesame Parm Perfection Dip Mix, thinned with a bit of milk
4 eggs, hard boiled
10 oz. fresh baby spinach,
1 cup mushrooms, sliced
4 slices bacon, cooked and crumbled
2 Roma tomatoes, diced
1 cucumber diced

Boil eggs; peel when cooled. Chop eggs. In a large serving bowl, mix the next 5 ingredients. Add the eggs. Dress with dip mix and toss. Garnish with fresh grated Parmesan cheese.

Sesame Parm Tuna Melts
1 packet Sesame Parm Perfection Dip Mix
1/2 cup mayonnaise
1/2 cup sour cream
2 (6 oz.) cans tuna, drained
1 tomato, sliced
3-4 slices Swiss cheese
4 slices hearty rye bread

Directions
Combine dip mix with mayonnaise, sour cream, and tuna. Mix well. Chill. Place bread slices on a baking sheet, and broil 1 minute in the preheated oven, until lightly toasted. Remove from heat, and spread with the tuna mixture. Top tuna with slice of tomato and Swiss cheese. Return bread to oven and broil until cheese melts. Serve warm.

Spunky Spinach Smoked Salmon Pinwheels
1 pack Spunky Spinach Dip Mix
3/4 cup mayonnaise
1/2 cup sour cream
4 ounces cream cheese, softened
4 ounces smoked salmon, flaked
5 flour tortillas (8 inches), warmed

In a large bowl, combine the mayonnaise, sour cream, cream cheese, salmon, and Dip Mix until well blended. Spread over tortillas; roll up tightly jelly-roll style. Wrap in plastic. Refrigerate for at least 5 hours. Cut with serrated knife.
Sassy Sweet Pepper Dip Recipes

Wake Me Up with a Sassy Frittata
1 pack Sassy Sweet Pepper Dip Mix
8 eggs
2 Tbs. grated Parmesan cheese 2 tsp. olive oil
1/2 cup red onion, diced
2 cloves garlic, minced
1 cup sliced mushrooms
1 cup fresh spinach, packed
1/3 cup goat cheese, crumbled
Parmesan cheese & parsley flakes for garnish

Directions:
Turn broiler on to high.
Whisk eggs, dip mix, and Parmesan cheese until blended. Set aside. Heat olive oil in 10-inch
oven-safe sauté pan. Add onions, garlic, and a pinch of salt. Sauté about 5 minutes, until soft.
Add mushrooms and cook 4-5 minutes until the vegetables are tender. Add the spinach and
allow it to wilt. Pour in the egg mixture. Cook 2-3 minutes until the eggs start to set. While the
eggs are beginning to set, sprinkle goat cheese on top of the eggs. Don't stir. Transfer pan to
the oven and broil about 5 minutes until the eggs are fully cooked and the edges begin to
brown. Garnish with parsley and parmesan cheese.

Sassy Snack Mix
1 pack Sassy Sweet Pepper Dip Mix
4 cups mixed Chex cereal
1 cup Cheese-Its
1 cup small pretzel knots
1 cup peanuts
4 tablespoons melted butter

Combine cereal, crackers, pretzels and nuts in large bowl. In small bowl combine melted butter
and dip mix. Stir well. Pour mixture over cereal mix. Blend well. Spread mixture evenly on large
rimmed baking sheet. Bake for 45 minutes, stirring every 15 minutes, until Chex cereal
is crunchy. Cool before enjoying.

Recipes provided by Tara at Home