

Everyone knows that good dips get the fun started.

Whether you are looking to dip bread, crackers, chips or vegetables, my favorite dip recipes will help you serve the perfect appetizer to your guests!

But be warned, these recipes are so simple and delicious, that reading this cook book might just convince you to throw a party!

Dill Dip

1 cup sour cream	1 cup mayonnaise
1 tbsp dill weed	1 tbsp minced onion
1 tbsp dried parsley	1 tbsp seasoned salt

Mix together and chill. Serve with raw vegetables, chips, or bread.

Cheese Dip

2 lb. processed cheese	1 can olives
1 can stewed tomatoes	1 can diced chili peppers

Melt the cheese and add the rest of the ingredients. Serve with tortilla chips or corn chips. This also makes a good cheese sauce for Mexican food dishes.

Cauliflower Dip

1 ¼ cup mayonnaise	1 small carton sour cream
1 carton cottage cheese	1 envelope ranch dressing

Mix all ingredients by hand. Refrigerate overnight and use as a dip for raw cauliflower. It also tastes good with crackers or raw carrots.

Clam Dip

8 oz cream cheese

¼ tsp onion salt

1 tsp garlic powder

¼ tsp salt

Tabasco sauce

1 tsp Worcestershire sauce

Let the cream cheese warm to room temperature and separate the clams from the juice. Make sure that you reserve the juice. Mix all ingredients, except the reserved clam juice. Add the clam juice gradually, until the dip is the desired consistency. If you add too much, your dip will be too thin. Refrigerate several hours before serving with potato chips.

Crab Dip

8 oz cream cheese

¼ cup mayonnaise

2 tbsp minced onion

1 tbsp Ketchup

1 can crab meat

1 tsp garlic powder

Mix cream cheese, mayonnaise, and ketchup. You may use a mixer or food processor for this step. Add the onion, crab, and garlic powder and mix in by hand. Serve with crackers.

Shrimp Dip

2/3 cup Miracle Whip	2 tbsp onion, minced
2 8z blocks of cream cheese	5 tbsp lemon juice
2 cans shrimp	1 tsp Worcestershire
5 tsp chili sauce	1 tsp garlic powder

Mix all ingredients except the shrimp. This can be done with a mixer or food processor. Fold in the shrimp by hand and refrigerate for at least an hour before serving. Goes well with crackers or bread.

Sea Food Dip

1 1/2 cup mayonnaise	1 tsp garlic salt
1/2 cup sour cream	1 tbsp dried parsley
1 stalk celery, chopped	1 can crab meat
2 tbsp dried onions	1 can small shrimp

Mix all ingredients by hand. Refrigerate for at least 3 hours before serving. This goes well with crackers. My favorite way to serve it is on cracked pepper flavored crackers. You can garnish the dip with parsley and lemon wedges.

Spinach Dip

1 box frozen chopped, spinach	3 green onions
1 cup mayonnaise	1 cup sour cream
1 envelope veggie soup mix	1 tsp dill weed
1 cup water chestnuts, chopped	

Mix all ingredients and refrigerate over night. This is a great dip for crackers or fresh vegetables.

Pate Dip

1 tube liverwurst	1 tbsp onion, chopped
8 oz block of cream cheese	1 tsp Worcestershire
1 tbsp lemon juice	salt and pepper

Bring all ingredients to room temperature and mix together completely using a hand mixer or food processor. Chill at least 2 hours before serving. Goes great with fancy crackers.

Bean Dip

1 can refried beans	1 can diced chilies
1 tsp hot sauce	1/2 tsp chili powder

Mix ingredients and chill. Serve with corn chips.

Olive Dip

2 cans diced green chilies	3 green onions
1 jar of diced pimento stuffed olives.	2 tbsp wine vinegar
3 tomatoes, diced	1 tbsp olive oil
	salt and pepper

Mix all ingredients together and chill for 3 hours. This goes well with crackers.

Ranch Vegetable Dip

1 cup sour cream	3 tbsp onions, minced
1 cup mayonnaise	2 tbsp parsley flakes
1 tbsp dill weed	1 tsp garlic salt

Mix all ingredients well and refrigerate for at least 3 hours before serving. Great with raw veggies!

Ginger Veggie dip

1 cup mayonnaise	1 ½ tsp Worcestershire
¼ tsp ginger	1 tbsp dried onions

Mix all ingredients. Cover and refrigerate 12 hours. This dip is best served with raw vegetables.

Garden Dip

2 cartons sour cream	1 jar pimiento, diced
2 cups mayonnaise	1 tsp pepper
4 tbsp onion flakes	½ tsp Tabasco sauce
1 cup bell pepper, diced small	½ tsp garlic salt

Make sure that all ingredients are chopped and diced very small. This can be done by hand or in a food processor. Mix all ingredients and chill over night. Serve with raw vegetables, potato chips or crackers.

Blue Cheese Dip

2 cups sour cream	2 cups mayonnaise
½ tsp salt	1 tsp ground pepper
5 oz crumbled blue cheese	

Combine all ingredients except blue cheese and blend thoroughly. You can do this with a mixer or food processor if desired. Gently fold in blue cheese by hand and refrigerate for 3 hours. Great with vegetables or crackers.

Wing Dipping Dip

1 cup mayonnaise	3 cloves garlic, minced
1 tbsp parsley, chopped	½ cup sour cream
1 tbsp lemon juice	1 tbsp white vinegar
¾ cup blue cheese,	½ tsp salt
1 tsp ground pepper	

Crumble the blue cheese until it is broken up into pieces the size of peas. Combine all ingredients and refrigerate for at least 3 hours. This dip is fantastic for dipping spicy chicken wings!

Cheesy-Chili Dip

1 onion, diced	1 can diced tomatoes
1 bell pepper, diced	1 tsp chili powder
4 tbsp butter	8 oz shredded cheese

Sauté onions and bell pepper in butter until tender. Add the remaining ingredients and simmer for 10 minutes. Slowly add the cheese, stirring constantly. Continue cooking until the cheese is melted. Serve with corn chips or tortilla chips.

Cheesy Bean Dip

1 can refried beans
8 oz processed cheese, cubed
1/2 cup salsa
1/2 tsp hot sauce

Combine all ingredients in a medium sauce pan and cook over a medium heat for about five minutes, until the cheese is melted. Serve with tortilla or corn chips.

Creamy Salmon Dip

1 can pink salmon
1 8oz block cream cheese
1 small onion, minced
1 tsp ground pepper
2 tbsp lemon juice

Combine all ingredients with a hand mixer or food processor. Refrigerate for 3 hours before serving. Serve with crackers.

Zucchini Dip

1 carton sour cream
1 box frozen spinach
1 envelope ranch dressing
1 zucchini

Thaw and drain the spinach. Mix all ingredients in a food processor or blender. Chill 2 hours and serve with crackers or potato chips.

Loaded Baked Potato Dip

2 cartons sour cream
6 strips of bacon

2 cups shredded cheddar
6 green onions, chopped

Fry bacon until crisp and chill for at least an hour. Crumble chilled bacon and mix it together with all other ingredients. Chill for 2 hours. Serve with potato chips.

Hummus

3 cloves garlic, crushed
2 tbsp olive oil
1 can garbanzo beans

1 tbsp sesame seeds
salt and pepper

IN a medium saucepan over a medium heat, cook the garlic cloves in olive oil, stirring constantly, until tender. Drain the garbanzo beans reserving the liquid. Place the beans in a blender or food processor with about 1 tbsp of reserved liquid and blend until smooth. Add remaining ingredients and process to desired consistency adding reserved liquid as needed. Serve with torn up pieces of pita bread or tortilla chips.

Bread Dip

1/8 tsp basil
1/4 tsp sea salt
2 tbsp olive oil

1/4 tsp crushed red pepper
2 tbsp grated parmesan cheese

Mix all spices together on a bread plate. Drizzle the olive oil over the top and serve it with crusty bread for dipping.

Sweet Chip Dip

8 oz cream cheese
1/4 cup French dressing

1/4 cup crushed pineapple

Cream together all ingredients and serve with rippled potato chips.

Souper Onion Dip

16 oz cream cheese
1 envelope onion soup mix

1 cup sour cream

Mix all ingredients with a hand mixer. Chill for 3 hours and serve with raw vegetables or potato chips.

Garlic Mayonnaise Dip

1 cup mayonnaise
2 tsp garlic powder
2 tbsp minced jarred garlic

Mix all ingredients together and serve as a dipping sauce for steak fries.

Tartar sauce

1 cup mayonnaise
3 tbsp minced onion
2 tsp garlic powder
4 tbsp sweet pickle relish

Mix all ingredients together and chill for at least an hour before serving with fish sticks or fried shrimp.

Cocktail sauce

1/2 cup chili sauce
1/2 cup horseradish
1/4 tsp salt
1/2 cup celery, minced
1/2 cup ketchup
2 tsp Worcestershire
2 tsp lemon juice

Stir all ingredients together and chill for at least an hour. Serve as a sauce for dipping boiled or fried shrimp or use as a cocktail sauce.

Artichoke Dip

1 cup mayonnaise 2 cans artichoke hearts
1 cup parmesan cheese 1 tbsp garlic powder

Drain the artichoke hearts and chop them into pieces the size of a quarter. This recipe tastes best when you use fresh grated parmesan, but you can use the canned kind. Mix all ingredients and spread evenly in a glass baking dish. Bake at 350 for 20 minutes. Serve with crackers or tortilla chips.

Spinach Artichoke Dip

1 package frozen spinach 1 tsp ground pepper
1 can artichoke hearts 1 tsp garlic powder
1 cup mozzarella cheese 1 tbsp lemon juice
1 cup parmesan cheese

Drain the artichoke hearts and chop them into small pieces. You may use canned parmesan for this recipe, but fresh grated cheese tastes much better. Mix all ingredients except $\frac{1}{4}$ cup of parmesan cheese. Spread the dip into a glass casserole dish and top with the reserved parmesan cheese. Bake at 350 for 20 minutes. Serve with crackers or tortilla chips.

Lori Ann's Gourmet Dip

4 cloves garlic, minced	1 tbsp lemon juice
½ cup onion, minced	½ tsp hot sauce
¼ cup butter	½ tsp garlic salt
¼ cup flour	¼ cup sour cream
2 cups cream	2 boxes frozen spinach
¼ cup chicken broth	1 jar artichoke hearts
2/3 cup Romano cheese	½ cup cheddar cheese

Before you begin, thaw the spinach and drain it on a paper towel. In a medium saucepan sauté the garlic and onions in the butter. Stir in flour and cook for 1-2 minutes. Blend together the cream and the chicken broth and slowly whisk the mixture into the saucepan. Bring to a boil and once it is boiling, stir in the Romano cheese, lemon juice, hot sauce and garlic salt. Cook, stirring constantly until the cheese is melted. Remove from heat and allow to cool for 5 minutes. While the mixture is cooling, drain the artichoke hearts and chop them into small pieces. Stir the sour cream into the sauce pan and then fold in the spinach and artichoke hearts. Spread the mixture into a glass casserole dish and sprinkle the cheddar cheese over the top. Bake at 350 for 20 minutes or until cheese is melted. Serve with crackers, toasted crusty bread or tortilla chips.

Pizza Dip

8 oz cream cheese

1 jar pizza sauce

1/2 cup onion, diced

1 can sliced olives

3 oz sliced pepperoni

1 1/2 cup mozzarella cheese

Press cream cheese into an 8x8 glass baking dish. Spread the pizza sauce over the cream cheese and layer the remaining ingredients just like you would top a pizza. Bake at 350 for 20-25 minutes. Serve with crackers or tortilla chips.

Buffalo Chicken Wing Dip

2 cans chicken breast

2 8 oz bricks cream cheese

1 cup ranch dressing

1/4 cup hot sauce

Mix all ingredients with a hand mixer and spread into a glass casserole dish. Bake at 350 for 40 minutes. Serve with crackers, tortilla or corn chips, or celery sticks.

Hot Tuna Dip

1 can tuna, drained	1 tsp spicy brown mustard
1 cup cheddar cheese	½ tsp Old Bay Seasoning
4 oz cream cheese	1 tsp Worcestershire
¼ cup mayonnaise	¼ tsp Tabasco

Mix ¾ cup of the shredded cheddar cheese with remaining ingredients. Spread mixture in an 8x8 glass baking dish and top with remaining cheese. Bake at 375 for 20 minutes. Serve with crackers.

Guacamole

2 ripe avocados	1 tomato, diced
1 onion, diced	2 tbsp lime juice
3 cloves garlic, minced	salt to taste

Peel and mash avocados. Combine with remaining ingredients and chill for at least an hour before serving. Serve with tortilla chips. This also makes a great garnish for Mexican food like enchiladas or taquitos.

Salsa

1 can stewed tomatoes	1 tsp ground pepper
2 green onions, chopped	1 tsp garlic salt
2 tomatoes, diced	3 drops Tabasco

Drain canned tomatoes and dice them. Combine all ingredients except Tabasco sauce in a medium saucepan. Bring to a boil and allow to simmer for one minute before removing from heat. Place half of the mixture in a blender or food processor and blend for about 10 seconds. Combine with remaining unblended mixture and add Tabasco sauce. Refrigerate overnight. Serve with tortilla chips.

Pico de Gallo

3 large tomatoes, diced	1/2 tsp black pepper
1 large onion, diced	1 tsp garlic powder
2 tbsp jalapeno, diced	1 tbsp olive oil
1/2 cup cilantro, diced	1 tsp white vinegar
2 tsp garlic salt	

Mix all ingredients together in a large bowl. Chill overnight to allow the flavors to marry. Serve with tortilla chips.

Fruit Salsa

2 apples, peeled & diced	1/3 cup brown sugar
2 kiwi fruit, peeled	1/3 cup apple butter
1 basket strawberries	1/4 cup orange juice

Chop each fruit until it is fairly small. Mix together all ingredients, except the orange juice. When everything is blended well, add up to 1/4 cup orange juice until dip is the desired consistency. Serve with graham crackers or nilla wafers.

Strawberry Dip

1 jar marshmallow cream	1 tsp almond extract
1 8oz brick cream cheese	3 tbsp amaretto

Blend all ingredients with a hand mixer and refrigerate for at least an hour before serving. Serve as a dip for fresh strawberries.

Creamy Fruit Dip

1 tub whipped topping	1 carton yogurt any flavor
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Blend ingredients together and serve with apples, melon and strawberries.

Caramel Dip

1 can sweetened condensed milk

Take the label off of the can of sweetened condensed milk. Place the can in a large kettle and fill with cold water. Make sure that the water level is at least 2 inches above the top of the can. **DO NOT OPEN THE CAN!** Bring to a boil and boil for 3 hours (Keep covered with water). Every 30 minutes, check the water level and add more hot water if too much has evaporated away. After 3 hours turn the stove off and let the can cool for at least one hour or until no longer warm. Open the can, scoop out the caramel and serve with sliced apples or shortbread cookies.

WARNING: KEEP THE CAN COMPLETELY COVERED WITH WATER AT ALL TIMES, OR IT MIGHT EXPLODE. DO NOT OPEN THE CAN UNTIL IT IS COMPLETELY COOLED.

Creamy Caramel Dip

1 batch of the above caramel 1 tub whipped topping

Melt the caramel in the microwave for 30 seconds. Blend it into the whipped dessert topping and serve with fruit.

I hope you enjoy preparing these dips for
your friends and family!

For more exciting recipes and tips be sure to
visit my website at www.loriannshouse.com



Lori Ann