**Bavarian Spread**

½ 14 oz. can sauerkraut, well drained and chopped

½ cup finely shredded cheddar cheese (2 ounces)

½ cup finely chopped turkey ham

¼ cup mayonnaise

¼ cup saltine cracker crumbs (7 crackers)

1 tablespoon chopped pimento

1 tablespoon chopped parsley

2 teaspoons finely chopped onion

½ cup dairy sour cream

Loaf of party rye bread

Mix all the ingredients together. Cover and chill—best if prepared early in the day or a day ahead. Serve with party rye and enjoy!

**Beth’s Reuben Dip**

1 cup corned beef (Carl Buddig) chopped

1 cup grated Swiss cheese

1 cup grated cheddar cheese

1 cup sauerkraut, drained

1 cup mayo (I used Hellman’s Light)

Mix together in a crock pot and heat until bubbly. Serve with rye crackers (Beth likes Triscuits and toasted pumpernickel cocktail bread.) Yum!

**Black Bean and Corn Salsa**CDKitchen http://www.cdkitchen.com  
Serves/Makes: 5 cups    |   Difficulty Level: 2    |   Ready In: > 5 hrs  
  
Ingredients:  
1 can (15 ounce size) black beans, rinsed and drained  
1 cup frozen corn kernels, thawed  
½ cup chopped red bell pepper  
½ cup chopped fresh cilantro  
3 tablespoons lime juice  
8 small green onions, chopped (use some of the stem also)  
2 tablespoons balsamic vinegar  
½ teaspoon salt  
½ teaspoon ground cumin  
\*\*\*Optional\*\*\*  
1 small green chili chopped or use crushed red pepper (go lightly)  
  
Directions:  
Mix all the above well. Refrigerate overnight to let flavors blend.

\*I sometimes use red onions.

**Blue Cheese Dip with Onion and Celery**

Makes about 4 cups

1 8-ounce package cream cheese, room temperature

1 cup crumbled Roquefort or other blue cheese (about 3 ½ ounces)

1 cup mayonnaise

1 cup sour cream

½ cup finely chopped onion

½ cup finely chopped celery

2 garlic cloves, minced

1 teaspoon celery salt

1 teaspoon ground black pepper

Mix all ingredients in a large bowl. Using electric mixer, beat until blended. Transfer to serving bowl, cover and chill dip at least 1 hour and up to 3 days.

**Buffalo Chicken Dip**

Allrecipes.com

Prep Time: 5 Minutes, Cook Time: 40 Minutes, Ready In: 45 Minutes, Servings: 20

Ingredients:

2 10-ounce cans chunk chicken, drained

2 8-ounce packages cream cheese, softened

1 cup Ranch dressing

¾ cup pepper sauce (such as Frank's Red Hot®)

1 ½ cups shredded Cheddar cheese

1 bunch celery, cleaned and cut into 4inch pieces

1 8-ounce box chicken-flavored crackers

Directions:

Heat chicken and hot sauce in a skillet over medium heat, until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover, and cook on Low setting until hot and bubbly. Serve with celery sticks and crackers.

**Cake Batter Cracker Dip**  
Prep time: 5 minutes, Serves about 20, Easy  
  
Ingredients:

1 package cake mix (about 18 ounce size, any flavor)  
1 ½ cups plain yogurt  
2 cups whipped topping

Directions:

In a large bowl, combine all the ingredients and mix until smooth and creamy.  Chill at least 1 hour before serving with your favorite crackers or fruit.

This will store up to 3 days in the refrigerator.

**Creamy Pumpkin Dip**

Serves: 8, Ready in: 1-2 hours, Easy

Ingredients:

1 8-ounce package cream cheese, softened

½ cup sour cream

2 cups powdered sugar

1 15-ounce can cooked pumpkin

1 tablespoon orange juice concentrate

1 tablespoon ground cinnamon

Directions:

Combine cream cheese, sour cream and powdered sugar in large bowl. Beat at medium speed until creamy. Reduce speed to low; add pumpkin. Beat until combined. Stir in cinnamon and orange juice concentrate until well mixed. Refrigerate at least 1 hour before serving.

Serve with gingersnaps, graham crackers or sliced apples.

## Deviled Shrimp with Bacon

## Ingredients:

8 ounces cooked peeled medium-sized shrimp coarsely chopped

6 ounces lean thick-sliced bacon

8 ounces cream cheese, room temperature

1/2 cup mayonnaise

1/3 cup freshly grated parmesan cheese, divided

1 1/2 teaspoons prepared white horseradish (I used a little more)

1 teaspoon fresh lemon juice

1/8 teaspoon cayenne pepper

3 green onions, thinly sliced

## Directions:

Heat oven to 375 degrees.

In a large skillet, cook the bacon over medium heat until browned, for 5 to 7 minutes. Drain on paper towels, then chop finely.

In a medium-sized bowl, combine the cream cheese, mayonnaise, all but 1 tablespoon of the parmesan cheese, the horseradish, lemon juice, and cayenne. Mix until well blended. Stir in the shrimp, bacon, and green onions. Scrape the mixture into a small gratin or other shallow baking dish, spreading into an even layer. Sprinkle the remaining 1 tablespoon parmesan over the top.

Bake for 20 minutes, until the mixture is bubbly hot and the top is lightly browned. Serve warm, right from the baking dish.

Makes about 2 cups, or 6 to 8 servings. Serve with crackers, baked pita chips or crostini.

**Gorgonzola & Cranberry Cheese Ball**

8 Servings Prep: 15 min. + chilling

# Ingredients:

1 package 8 ounces cream cheese, softened

1 cup (4 ounces) crumbled Gorgonzola cheese

1 cup dried cranberries

2 tablespoons *each* finely chopped onion, celery, green pepper and sweet red pepper

¼ teaspoon hot pepper sauce

¾ cup chopped pecans

Assorted crackers

# Directions:

In a small bowl, combine cheeses. Stir in the cranberries, vegetables and pepper sauce. Shape into a ball; wrap in plastic wrap. Refrigerate for 1 hour or until firm. Roll cheese ball in pecans.

Serve with crackers. Yield: 2 cups.

**Hot Artichoke Dip (original from Pampered Chef)**

Ingredients:

8 ounces softened cream cheese

¾ cup shredded parmesan cheese

½ cup mayonnaise

2 tablespoons lemon juice

3-4 cloves garlic, minced

Salt and pepper to taste

6-8 ounces imitation crab meat

1 red bell pepper, diced

1 can artichoke hearts, drained and chopped

Directions:

Mix cream cheese, parmesan cheese, mayo, lemon juice, garlic, salt and pepper together. Add all other ingredients and spread in an oven safe dish.

Bake at 350 for ½ an hour or until sides start to brown and bubble.

Serve with crackers.

**Hot Kielbasa Dip**

1 8-ounce package cream cheese

1/3 cup sour cream

1/3 cup milk

1 tablespoon mayo

½ teaspoon Worcestershire sauce

8 ounces smoked kielbasa, finely chopped

½ cup green onions, sliced, divided

¼ cup parmesan cheese

In a 1 ½ quart casserole, microwave cream cheese for 1 minute. Stir in sour cream, milk, mayo, and Worcestershire sauce. Add kielbasa, ½ of the onion and parmesan cheese. Stir.

Cook 2-4 minutes or until heated through. Sprinkle with remaining onions.

Serve with vegetables or crackers.

Yield: 2 ½ cups

**Hoagie Dip**

½ pound bologna, diced

½ pound ham, diced

¼ pound Genoa salami, diced

¼ pound pepperoni, diced

¼ pound American cheese, diced

¼ pound provolone cheese, diced

¾ cup mayo

1 teaspoon garlic powder

1 tablespoon dried oregano

1 kosher pickle, chopped

1 cup shredded lettuce

1 tomato, chopped

Beano’s Original Submarine dressing, optional

Crackers, bread cubes, bread bowl, etc.

Combine meats and cheeses in a bowl. Stir in mayo, garlic powder and oregano. Top with pickle, lettuce and tomato. Drizzle with sub dressing-optional.

Serve in bread bowl with bread cubes or with crackers, bagel chips, pita chips, etc.

Serves 10

### Mississippi Sin

### [www.plainchicken.blogspot.com](http://www.plainchicken.blogspot.com)

### 16 ounce sour cream

### 8 ounce cream cheese, softened

### 2 cup cheddar cheese, shredded

### ½ cup chopped ham

### 1 green onion, chopped

### ¼ teaspoon hot sauce

### 1 teaspoon Worcestershire sauce

### Salt

### Pepper

### French bread loaf

### In a mixing bowl, combine all ingredients, except French bread; stirring until well blended.

### Cut a thin slice from top of bread loaf; set slice aside. Using a gentle sawing motion, cut vertically to, but not through, bottom of the loaf, ½ inch from the edge, to cut out center of bread. Lift out center of loaf. Fill hollowed bread loaf with the dip. Wrap loaf with foil.

### Bake dip at 350° degrees for 1 hour. Serve with reserved bread cubes, crackers, or potato chips.

### Old Bay Hot Crab Dip

### 1 package cream cheese

### 1 cup mayo

### 2 teaspoons Old Bay Seasoning

### ½ teaspoon dry mustard

### 1 pound lump crab meat

### ¼ cup shredded cheddar cheese

### Mix cream cheese, mayo, seasoning and mustard until well blended. Add crabmeat and toss gently. Spread in 9” pie pan and sprinkle with cheese and more Old Bay or paprika if desired. Bake at 350 for 30 minutes. Serve with crackers or bread.

### Pepperoni Dip

### 8 ounces cream cheese

### 1 can cream of celery soup (not diluted)

### ½ pound pepperoni, cut into small pieces

### Put in crock pot and cook for about 2 hours. Stir. Serve with crackers.

### Pumpkin Pie Dip

### 15 ounce can of pumpkin

### 1 package instant vanilla pudding

### 1 teaspoon pumpkin pie spice

### 16 ounce Cool Whip

### Mix pumpkin, instant vanilla pudding and spice. Fold in Cool Whip. Chill until served.

### Snickers Dip

### 2 8-ounce packages of cream cheese, softened

### 1 8-ounce Cool Whip

### ¼ cup brown sugar

### 6 Snickers bars, chopped

### Mix all ingredients together. Chill overnight to better blend the flavors. Serve with pretzels or graham crackers.

### 

**Swiss Cheese Dip**

### 1 cup Swiss cheese, grated

### 1 cup mayo

### 1 cup onion, chopped

### Mix and bake for 30 minutes at 350°.