**Guinness Dip**

12 oz. cream cheese

4 cups shredded cheddar cheese

6 oz. Guinness

pretzel bites

In a slow cooker combine cream cheese, cheddar cheese and Guinness. Cover and cook on low. Stir well every 10 minutes until warmed through and creamy, about 1 hour. Serve with pretzel bites.

**Pumpkin Fluff Dip**

5 oz. package instant vanilla pudding mix

15 oz. can pumpkin

2 8 oz. Cool Whip

Mix dry pudding mix with pumpkin. Fold in Cool Whip. Refrigerate. Serve with graham crackers or gingersnaps.

**Caramel Apple Crumble Cheesecake Dip**

FOR THE CHEESECAKE LAYER:

8 ounces cream cheese, softened

3/4 cup plain yogurt

1/4 cup caramel sauce

FOR THE CARAMEL APPL E LAYER:

1 tablespoon butter

6 cups apple, peeled and diced

1/2 cup caramel sauce

1/2 teaspoon cinnamon

1/8 teaspoon nutmeg

FOR THE CRUMBLE LAYER:

1/2 cup old fashioned rolled oats

1/2 cup flour

1/2 cup brown sugar

1/4 cup butter, softened

1/2 teaspoon cinnamon

FOR THE CARAMEL APPLE CRUMBLE CHEESECAKE DIP:

1/4 cup walnuts (or pecans), chopped

1/4 cup caramel sauce

DIRECTIONS:

FOR THE CHEESECAKE LAYER:

Mix together all ingredients until smooth using a wire whisk.

FOR THE CARAMEL APPLE LAYER:

Melt the butter in a pan over medium heat, add the apples and cook until just tender, about 5-8 minutes. Stir in caramel sauce, cinnamon and nutmeg.

FOR THE CRUMBLE LAYER:

Mix everything together until it forms small chunks, spread them out in a single layer on a baking sheet and bake in a preheated 350F oven until lightly golden brown, about 6-10 minutes, mixing a few times in between.

FOR THE CARAMEL APPLE CRUMBLE CHEESECAKE DIP:

Place the cheesecake mixture in the bottom of the serving dish, top with the caramel apples, the crumbs, walnuts and the caramel sauce.

**Giada’s Bloody Mary Dip**

8 oz. mascarpone, softened

2 T. tomato paste

1 T. ketchup

1/8 t. celery seed

¼ t. salt

1 T. horseradish – squeezed

Zest 1 lemon

1 t. lemon juice

1 T. hot sauce

Mix well. Chill until serving. Serve with celery sticks, veggies or crackers.

**Strawberry Pretzel Salad Dip**

8 oz. cream cheese, softened

1/3 cup sugar

Pinch of salt

8 oz. Cool Whip

About ¾ cup strawberry pie filling, divided

Pretzels for serving

1. Use a hand mixer to beat cream cheese, sugar and salt until smooth. Fold in Cool Whip. Stir in about ½ cup strawberry pie filling. Chill until ready to serve. Can be made a day ahead.
2. When ready to serve place dip in a serving bowl. Top with remaining strawberry pie filling to garnish. Serve with pretzels.

**Butternut Squash Hummus**

1 1/4 pounds butternut squash, peeled and 1- inch-diced

3 tablespoons good olive oil

1 teaspoon ground cinnamon

Kosher salt and freshly ground black pepper

1 (15.5-ounce) can chickpeas (2 cups), drained with liquid reserved

1/2 cup plain whole-milk Greek yogurt

1/4 cup tahini (sesame paste)

1/3 cup freshly squeezed lemon juice (2 lemons)

4 teaspoons minced garlic (4 cloves)

1 teaspoon Sriracha

Pure Grade A maple syrup, for serving (optional)

Toasted pita bread, for serving

Preheat the oven to 400 degrees. Place the butternut squash on a sheet pan and drizzle with the olive oil. Sprinkle with the cinnamon, 2 teaspoons salt, and 1 teaspoon pepper. Toss with your hands and spread the squash out in one layer on the pan. Roast for 25 minutes, until tender, and set aside for 15 minutes to cool.

Reserve 1/4 cup of squash for the garnish and transfer the rest to the bowl of a food processor fitted with the steel blade. Add the chickpeas, yogurt, tahini, lemon juice, garlic, Sriracha, 1 tablespoon salt, and 1 teaspoon pepper and pulse until coarsely processed but not pureed. Add 1/4 cup of the reserved chickpea liquid and pulse a few times to combine. If the hummus is too thick, add more liquid a few tablespoons at a time. Taste for seasonings, transfer to a serving bowl, garnish with the reserved butternut squash, drizzle with maple syrup, if desired, and serve at room temperature with toasted pita bread.

**Hot Kielbasa Dip**

8 oz. cream cheese

1/3 cup sour cream

1/3 cup milk

1 T. mayo

1 t. Worcestershire sauce

8 oz. smoked Kielbasa, finely chopped

½ cup green onions, chopped, divided

¼ cup parmesan cheese

In a 1 ½ quart dish, microwave cream cheese for 1 minute. Stir in sour cream, milk, mayo and Worcestershire sauce. Add Kielbasa, half of the onion, and parmesan cheese. Microwave 2–4 minutes or until heated through. Sprinkle the remaining onion on top as a garnish. Serve with crackers or vegetables.

**Taco Dip**

Layer in dish:

1. Frito-Lay Bean Dip
2. Avocado – smashed with lemon and salt and pepper
3. Combine: 1/3 cup sour cream, 1/3 cup mayo and ½ package taco seasoning mix.
4. 4 oz. grated cheddar cheese
5. Chopped tomato and green onions.

Serve with taco chips.

**Easy Crab Dip**

8 oz. cream cheese

Crab meat, drained

Cocktail sauce

Place cream cheese on serving dish. Sprinkle crab meat over cream cheese. Top with cocktail sauce. Serve with crackers.

**Onion Dip**

8 oz. sour cream (I use B&L brand)

8 oz. cream cheese, softened

1 T. dehydrated onions

Beat all ingredients together and chill (overnight is best). Do not freeze.

**Baked Hot Crab Dip**

about 8 ounces (drained net weight) lump crab meat

1 (8 oz) package of cream cheese (softened)

1 teaspoon fresh lemon juice

1/2 medium onion, diced

1 teaspoon Worcestershire sauce

1 cup mayonnaise

1/2 cup freshly grated parmesan cheese

1 teaspoon fresh cracked black pepper

4 green onions, chopped

Serve dip with chips, crackers, bread or for Gluten Free serve with vegetables.

1. Pre-heat oven to 375 degrees.
2. In large bowl, combine cream cheese, lemon juice, onion, Worcestershire, mayo, parmesan cheese, black pepper and green onions.
3. Gently fold in lump crab meat until it's combined into the cheese mixture.
4. Add the crab dip mixture into a medium casserole or baking dish.
5. Bake crab dip for about 35-45 minutes or until top is golden brown.
6. Allow to cool for at least 20 minutes before serving. Serve with your favorite chips, crackers, bread or vegetables.

**Toffee Apple Dip**

1 package cream cheese

1 cup packed brown sugar

½ cup English toffee bits

6-7 cored and sliced apples for dipping (tossed with a little lemon or pineapple juice to prevent browning)

In a small bowl, mix together the cream cheese and brown sugar until well combined. Stir in the toffee bits.

Serve with sliced apples. Store the dip covered in the refrigerator until ready to serve.

**Tomatillo Green Salsa**

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| **Preparing and Canning Salsa**  **Tomatillo Green Salsa**  5 cups chopped tomatillos  1-½ cups seeded, chopped long green chiles  ½ cup seeded, finely chopped jalapeño peppers  4 cups chopped onions  1 cup bottled lemon or lime juice  6 cloves garlic, finely chopped  1 tablespoon ground cumin (optional)  3 tablespoons dried oregano leaves (optional)  1 tablespoon salt  1 teaspoon black pepper  **Yield:** About 5 pints  **Procedure:**  ***Caution:* Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.**  **Preparing Tomatillos:** Remove the dry outer husks from tomatillos; wash thoroughly. They do not need to be peeled or seeded.  **Preparing Peppers:** The skin of long green chiles may be tough and can be removed by heating the peppers. Usually when peppers are finely chopped, they do not need to be skinned. If you choose to peel chiles, slit each pepper along the side to allow steam to escape. Peel using one of these two methods:   * *Oven or broiler method to blister skins*- Place chiles in a hot oven (400°F) or broiler for 6 to 8 minutes until skins blister. * *Range-top method to blister skins* - Cover hot burner (either gas or electric) with heavy wire mesh. Place peppers on burner for several minutes until skins blister. * *To peel,* after blistering skins, place peppers in a pan and cover with a damp cloth. (This will make peeling the peppers easier.) Cool several minutes; slip off skins. Discard seeds and chop.   The jalapeño peppers do not need to be peeled, but seeds are often removed.  **Hot Pack:** Combine all ingredients in a large saucepan and stir frequently over high heat until mixture begins to boil, then reduce heat and simmer for 2O minutes, stirring occasionally. Ladle hot into clean, hot pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids. Process in a boiling water canner according to the recommendations in [Table 1](http://nchfp.uga.edu/how/can_salsa/tomatillo_green_salsa.html#tble1).   |  |  |  |  |  | | --- | --- | --- | --- | --- | | **Table 1.** Recommended process time for **Tomatillo Green Salsa** in a boiling-water canner. | | | | | |  | | **Process Time at Altitudes of** | | | | **Style of Pack** | **Jar Size** | **0 - 1,000 ft** | **1,001 - 6,000 ft** | **Above 6,000 ft** | | Hot | Pints | **15 min** | 20 | 25 |   **Note:** You may use green tomatoes in this recipe instead of tomatillos.  **IMPORTANT:** The only other change you can safely make in this salsa recipe is to change the amount of spices and herbs. Do not alter the proportions of vegetables to acid and tomatoes because it might make the salsa unsafe. Do not substitute vinegar for the lemon juice. |

**Tomatillo Sauce**

Yield: 4 servings

12 small tomatillos

1 white onion, chopped

1 tablespoon olive oil

1/4 cup fresh cilantro, chopped

1/2 teaspoon ground coriander

1/2 teaspoon ground cumin

2 garlic cloves, minced

2 tablespoons water

2 tablespoons lemon juice

Salt and pepper to taste

Remove the husks from the tomatillos and chop coarsely. Saute the onion in the olive oil in a large saucepan over medium heat until so but not brown. Add the tomatillos, cilantro, coriander, cumin, garlic, water and lemon juice. Cook for 7 to 10 minutes or until tender. Process in a blender until smooth. Season with salt and pepper.