

The frustrated moms
Guide to

GOURMET
DIP MIX
RECIPES

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Introduction

Gourmet dip mixes seem to be the most popular food item at every expo or craft show. The first time I tasted gourmet dip mixes at a craft show, they smelled and tasted so good! I thought the dip mixes *had to* contain some kind of secret OR hard-to-find ingredient in order to make them taste so fantastic. I decided to buy the big sampler pack of the 7 mixes that they had. But is cost me \$10 for the 7 small sample packs.

Those seven tiny packets were gone in no time, so I wanted to create my own dip mix recipes in an effort to save money. After a lot of experiments with various easy-to-find ingredients, I've developed a variety of fantastic tasting, gourmet dip mix recipes sure to please every dip mix lover.

All of the ingredients are in Dried form, this makes it for easy storage, they last longer, plus they are more readily available than fresh ingredients.

You can put all of the dip mix of the same recipe you have made in a decorated container and add instructions on how much of the dip mix to add to a 1/2 cup of sour cream & 1/2 cup of mayonnaise to make the dip, or you can put the right amount of dip mix for a single preparation in smaller containers.

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Chives & Onion Dip Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 10-15 preparations of dip.

8 Tbs.	Chives
4 1/2 Tbs.	Chopped Onion
2 Tbs.	Garlic Salt
2 Tbs.	Granulated Garlic
1 1/2 Tbs.	Celery Seed
1 tsp.	Ground Black Pepper

Preparation:

For a Great Tasting dip mix for chips and vegetables, mix together one tablespoon of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Spinach & Chives Dip Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 6-10 preparations of dip.

6 Tbs.	Dried Spinach
4 Tbs.	Chopped Onion
2 Tbs.	Chives
1 1/2 Tbs.	Parsley
1 1/2 tsp.	Salt
1 1/2 tsp.	Celery Salt
1 1/2 tsp.	Granulated Garlic

Preparation:

For a Great Tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Bacon & Chili Dip Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 7-10 preparations of dip..

5 Tbs.	Chopped Onion
5 Tbs.	Bacon Bits
1 Tbs.	Granulated Garlic
2 Tbs.	Chili Powder
2 tsp.	Cumin
1 tsp.	Cayenne
1 tsp.	Salt

Preparation:

For Great Tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Dill Dip Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 6-10 preparations of dip.

6 Tbs.	Dill
2 1/2 Tbs.	Parsley
3 Tbs.	Chopped Onion
3 1/2 tsp.	Celery Salt
1/4 tsp.	Salt

Preparation:

For a Great Tasting dip mix for chips and vegetables, combine one to two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Creamy Curry Dip Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 5-7 preparations of dip.

3 1/2 Tbs.	Parsley
2 1/2 Tbs.	Chopped Onions
1 1/2 Tbs.	Chives
1 1/2 Tbs.	Granulated Garlic
1 Tbs.	Onion Powder
1 tsp.	Celery Salt
1 tsp.	Celery Seed
1 tsp.	Curry
1/2 tsp.	Turmeric
1/2 tsp.	Cumin

Preparation:

For a Great Tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Cucumber Dip Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 5-7 preparations of dip.

3 Tbs.	Cilantro
3 1/2 Tbs.	Crushed Dried Cucumber
1 1/2 Tbs.	Chopped Onion
1 Tbs.	Parsley
1 1/2 tsp.	Celery Salt
1/2 tsp.	Granulated Garlic
1/2 tsp.	Salt

Preparation:

For a Great Tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Tomato & Herb Salsa Dip Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 5-7 preparations of dip.

4 1/2 Tbs.	Crushed Dried Tomato
3 Tbs.	Chopped Onion
1/2 Tbs.	Granulated Garlic
1 1/2 Tbs.	Parsley
1 Tbs.	Cilantro
1/2 tsp.	Ground Black Pepper
1/2 tsp.	Celery Salt
1/2 tsp.	Salt

Preparation:

For Great Tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Hot & Spicy Dip Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 7-10 preparations of dip.

3 1/2 Tbs.	Chopped Onion
4 Tbs.	Chili Powder
2 Tbs.	Granulated Garlic
2 Tbs.	Cilantro
2 1/2 Tbs.	Parsley
2 tsp.	Cayenne
2 tsp.	Cumin
1 tsp.	Ground Black Pepper
1 tsp.	Salt

Preparation:

For a Great Tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Cucumber & Dill Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 5-7 preparations of dip.

3 1/2 Tbs.	Dill
3 Tbs.	Crushed Dried Cucumber
1 1/2 Tbs.	Chopped Onions
1 1/2 Tbs.	Parsley
1 tsp.	Celery Salt
1 tsp.	Garlic Salt
1/2 tsp.	Salt

Preparation:

For a Great Tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Bacon & Tomato Herb Mix

Combine & Mix in a plastic bag or air-tight container. Makes about 7-10 preparations of dip.

5 Tbs.	Bacon Bits
4 1/2 Tbs.	Parsley
3 1/2 Tbs.	Dried Tomato Bits
1 1/2 Tbs.	Chopped Onion
1/4 Tbs.	Tomato Powder
1 1/2 tsp.	Onion Powder
1 1/2 tsp.	Celery Seed
1/2 Tsp.	Salt

Preparation:

For a Great Tasting dip mix for chips and vegetables, combine one to two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP IN PLACE OF MAYONNAISE

Use the dry dip mix as seasoning for meats, vegetables, etc.

Toasted Onion

Combine and mix in a plastic bag or air-tight container. Makes about 5-7 preparations of dip mix.

3 1/2 Tbs. Chopped Onion
3 Tbs. Parsley
2 Tbs. Chives
1 Tbs. Onion Powder
1 tsp. oregano
1 tsp. Salt
1/2 tsp. Black Pepper

Preparation:

For a great tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP INSTEAD OF MAYONNAISE.

Use the dry dip mix as seasonings for meats, vegetables, etc.

Garden Vegetable

Combine and mix in a plastic bag or air-tight container, Makes about 5-7 preparations of dip mix.

4 Tbs. Dehydrated Vegetables
2 Tbs. Parsley
1 Tbs. Chopped Onion
1 Tbs. Tomato Powder
1 tsp. Garlic Salt
1 tsp. Salt

Preparation:

For a great tasting dip mix for chips and vegetables, combine two tablespoons of mix with 1/2 cup mayonnaise and 1/2 cup sour cream. Cover and refrigerate 1-2 hours before serving.

Keep Refrigerated.

DO NOT USE MIRACLE WHIP INSTEAD OF MAYONNAISE.

Use the dry dip mix as seasonings for meats, vegetables, etc.

Some great gift giving container using ideas---

Small Mason Jars
Plastic Storage Containers-small
Jelly Jars
Glass Or Plastic Bottles
Nice Looking Spice Bottles
Small Zip Lock Bags
Decorated baby food jars.

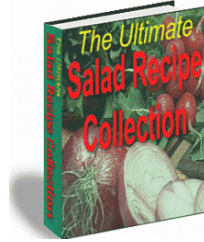
The packaging possibilities are endless. Just use your imagination to create Great looking packaging.

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