

# TIPSY THE SASSY GOOD LIFE

Dip Contest 2017 Recipes



## Hot Sausage Beer Cheese Dip @marymangia

### Ingredients:

1 roll of hot breakfast sausage (I used Jimmy Dean)  
4 cups shredded cheddar cheese  
1 cup beer  
16 oz cream cheese  
1/4 teaspoon garlic powder  
1/4 teaspoon of onion powder  
1/4 cup diced green onion  
1/2 medium onion  
Pam/Olive Oil spray  
Salt, pepper, as needed  
To serve: A bread bowl, bread, Frito Scoops, tortilla chips, etc.

### Directions:

1. First things first, set your oven to 350 and let it heat up.
2. Microdice your onion. What is a microdice? Well, to me, it's about the size of a pencil eraser head.
3. Heat up a frying pan on medium heat and spray with olive oil cooking spray (this is literally the healthiest part of the whole thing).
4. Add your roll of sausage to the hot pan with salt and paper, and break up into crumbles. Add onion when sausage is about half-way cooked through. Continue cooking until no longer pink.
5. Let sausage mix sit aside, while you prepare the cheese part of the dip.
6. Add 2 cups of shredded cheddar cheese, cream cheese, beer, garlic powder and onion powder to a blender or food processor. Blend until smooth.
7. Add your cheese mixture to a baking dish. Make sure you get it all out of your blender or food processor!
8. Add your sausage mixture and remaining 2 cups of cheese to the baking dish. Mix all components together.
9. Heat your dip in the oven for 20-25 minutes. Dip should be somewhat bubbly.
10. Serve in baking dish, or a bread bowl with bread, scoops, or tortilla chips! Make sure you top with green onion or chives!



## Turkey Dressing Dip

@katie\_carrico

### Ingredients:

- Shredded leftover turkey or Sweet Turkey. If you're making Sweet Turkey, you need:
  - 3-4 apples
  - Large handful of raisins and prunes
  - Butter (don't be stingy, you should use about a stick)
  - Water
- Gravy (homemade or jarred turkey gravy). For homemade:
  - Turkey drippings
  - Corn starch or flour
  - Sugar
  - Salt
  - Strainer
- Dressing (or stuffing, whatever you prefer to call it). Stove Top is just fine, 1 box should do it. I'd suggest the turkey or traditional sage flavor.
- 2 packages cream cheese (light is fine, that's what I used)
- 1 can jellied cranberry sauce
- Sturdy crackers/tortilla chips

### Directions for the Dip:

1. Spread the 2 packages of cream cheese into the bottom of a glass/ceramic pan (I used 11 x 7). I suggest leaving the cream cheese out of the fridge for at least 1/2 hour before so they're easier to spread.
2. Make your dressing from the directions on the package in a large saucepan. If you're using Stove Top, I recommend one box, but you could do more if you'd like.
3. Shred your turkey into the dressing. Use as much as you need to get a half turkey/dressing ratio
4. Add in turkey gravy (approx. 1/2 to 1 cup) and heat on low. You want the consistency to be moist, but not runny, so add gravy slowly.
5. Put jellied cranberry sauce into a bowl and mix until it's the consistency of jelly.
6. Heat cream cheese for approx. 1 minute in the microwave, or until warm. Spread cranberry sauce over cream cheese.
7. Add your layer of turkey dressing on top of the cranberry sauce, trying to keep the layers intact.

8. Warm in the microwave before serving approx. 2 minutes. I think it's best as a warm dip.
9. Serve with sturdy crackers and tortilla chips

**If you want to make sweet turkey (this is what was in the dip in the contest):**

We always make sweet turkey for Thanksgiving - it's delicious and makes the BEST gravy. If you're a sweet and savory person, sweet turkey is definitely for you, and is a nice break from the traditional...and it's super easy..

Do what you normally do with a turkey (pull out all the gross stuff, clean it up, etc...), but instead of stuffing it with traditional stuffing, stuff it with apples, raisins and prunes. Yeah, I know what you're thinking. Prunes are gross. And, yes, they are, but they really add to this dish for flavor, so don't leave them out. Peel apples and dice, mix with raisins, prunes and a little sugar and cinnamon. Stuff the apple mixture *loosely* in the bird and put some of the mixture around the bird in the roasting pan. Finish with multiple generous pats of butter inside the cavity and along the breast and legs. Pour 2-3 cups of water into the pan around the bird. Bake at 325 degrees for 20 minutes/pound. Cook for approx 2 hours, then baste and continue basting approximately once an hour until done. You can take your basting time to rub even more butter on this bird, and when the skin starts to crisp, you can lift up the skin to baste/butter. We poke the breast and legs with a fork to get the juices in there, too. When the turkey is done, carve it, and don't forget to pick all the delicious dark meat off the legs/turkey undercarriage (is that a thing?).

**Notes:**

At this point you may be thinking "what do I do with this apple mixture?" and the answer is....whatever you want. We have a huge crockpot Thanksgiving, so we'll usually spoon some of the mixture and juices onto the meat to keep the flavor and juiciness. Some of my family will eat a little bit of it, because they're weird. You can definitely throw it away if this is just not for you. Don't feel bad about it - this is what's given your turkey this delicious flavor!

**Homemade Gravy:**

Scoop the drippings into a large saucepan. There may be quite a bit, so however much gravy you want is up to you. If there is some apple mixture in the pan, all the better. Add approx 1 cup of cold water, depending on the amount of drippings - you may need a little more or less. Heat the liquid on low until it comes to a boil. It should still be quite thin at this point, but that's ok. Strain the gravy into a new saucepan to get rid of any of the apple mixture/meat. Continue to heat the gravy at a simmer/low boil and keep at that heat. Begin adding cornstarch or flour (start with 2-3 tablespoons, and mix this with just a little bit of water in a glass, then put in your pan. Don't be tempted to put the cornstarch or flour directly into the gravy - it just doesn't really work). It will begin to thicken, and continue adding cornstarch 2 tbsps at a time until it's the consistency you'd like, keeping the gravy on a simmer. Taste the gravy. We typically add a tbsp or two of sugar and a bit of salt, and sometimes a little more butter. Making gravy in our house is not an exact science, and it's really cute to see my Mom with her sisters and my Grandma making the gravy at Thanksgiving. It's all of them huddled around the pan, adding more of this and that. When it's ready, you'll know.

*If you're not into this process, you can totally just use leftover turkey/gravy/jarred gravy for this dish. It still tastes great. "Turkey dressing" is also delicious as a sandwich with mayo and cranberry sauce, because CARBS.*





## Cannoli Dip

@bahcallmemaybe

### Ingredients:

- 15 oz. ricotta cheese, strained
- 8 oz. Mascarpone cheese
- 2/3 cup powdered sugar, plus more for dusting if desired
- ½ cup heavy cream
- ½ cup mini semi-sweet chocolate chips (chopped pistachios would also be good)

### Directions:

1. In a mixing bowl using a spatula, blend together ricotta and mascarpone cheese, while pressing mixture along bottom of bowl to smooth mixture.
2. Fold in powdered sugar.
3. In a separate mixing bowl, whip heavy cream until stiff peaks form.
4. Add half of whipped cream to ricotta mixture and fold until combined, then add remaining half and fold until combined.
5. Fold in chocolate chips, reserving 1-2 tbsp to garnish.
6. Serve topped with remaining chocolate chips, dusted lightly with powdered sugar if desired and serve with graham crackers, strawberries, cannoli chips or fried flour tortilla chips dusted lightly with cinnamon.



## Chocopumpdough @treatjazzself

### Ingredients:

4 Tablespoons butter  
¼ cup brown sugar  
½ tsp vanilla  
4 ounces cream cheese, softened  
½ cup powdered sugar  
½ cup pumpkin puree  
½ tsp cinnamon  
¼ tsp clove  
¼ tsp salt  
½ cup chocolate chips

### Directions:

1. In a small saucepan over medium low heat, melt the butter. Whisk in the brown sugar and stir until it dissolves. Remove from heat and whisk in the vanilla.
2. In a large sized mixing bowl, beat the cream cheese and sugar until smooth. Beat in the melted butter and brown sugar mixture until smooth.
3. Lastly, beat in pumpkin, cinnamon, clove, and salt until it is smooth and creamy. Stir in chocolate chips. Serve with graham crackers or gingersnaps.



## Pomegranate & Pecan Brie Dip @pantrygrubs

This dip will please all of your guests this holiday season. The best part is, they won't even realize it took you less than 30 minutes to prepare!

### Ingredients:

1 wheel brie, cut into pieces 1/4 cup brown sugar, divided  
1/4 cup honey, divided 2 tablespoon unsalted butter, divided 1/2 teaspoon cinnamon Dash  
nutmeg  
1/2 cup pecans 1/2 cup pomegranate seeds  
Serve with a sliced baguette

### Directions:

1. Preheat the oven to 350 degrees.
2. Place the brie, half the honey, and half the butter in a casserole dish. Bake for 12-15 minutes.
3. Remove from the oven and stir.
4. In a skillet on the stovetop, take the remaining honey, brown sugar, butter, cinnamon and nutmeg and cooking until bubbling (about 1-2 minutes) stirring often.
5. Gently stir in the pomegranate seeds and pecans.
6. Take the brie from the oven and top it with the sauce mixture.
7. Serve with baguette.



## Sweet Potato Spread

@angelagarbot

### Ingredients:

- 3 large sweet potatoes (about 2 lbs.), peeled and cut into 1-inch cubes
- 2 medium carrots, peeled and finely chopped
- 1 small yellow onion, chopped
- 2 Tbs. tahini
- 3/4 tsp. salt
- 1/4 tsp. curry powder
- 1/4 tsp. ground cumin

### Directions:

1. Heat oven to 400 degrees
2. Coat a shallow roasting pan with cooking spray, add the potatoes and cook, covered with foil, for 15 minutes.
3. Uncover and roast the potatoes until tender, about 30 minutes.
4. Meanwhile, bring carrots, onion and 1/2 cup of water to a boil in a nonstick skillet. Reduce heat and simmer, covered, 5 minutes.
5. Uncover and cook until the water evaporates and the vegetables are tender, about 3 minutes.
6. In a food processor, process the potatoes with the Tahini, salt, curry powder and cumin until smooth.
7. Add just enough water to make a spreadable paste, about 1 cup.
8. Add the carrot/onion mixture and pulse until blended.

Serve at room temperature or chilled.

Accompaniments: French bread, pita chips, crackers, jicama (my fave).



## 10-Minute Kabocha Dip

@miyahara\_eats

### Ingredients:

1 lb Kabocha squash  
¼ sweet onion  
½ can tuna  
3 tbsp mayo  
3 tbsp heavy whipping cream  
Salt and pepper to taste  
Basil powder to taste, optional

### Directions:

1. Mince onion and soak in water.
2. Chop up kabocha squash into cubes, approximately 1.25 sq. in.
3. Place kabocha squash into microwavable bowl, pour two tablespoons of water, and cover with saran wrap.
4. Microwave bowl for 4 minutes.
5. Remove kabocha squash skin by sliding spoon between rind and flesh. (You can keep the rind and eat it – it's high in fiber, vitamins, and minerals!)
6. Mash the flesh with a fork.
7. Add and mix onion (strain the water), tuna, mayo, heavy whipping cream, salt, and pepper.
8. Serve with toasted French bread or crackers.





## Caramelized Onion & Mushroom Dip

@foodandbevylover

### Ingredients:

2 large sweet onions  
1 tablespoons unsalted butter  
1 tablespoons canola oil + 1 teaspoon  
1 cup chopped cremini mushrooms  
1 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper  
1 tablespoon fresh thyme  
1 cup freshly grated gruyere  
8 oz. cream cheese, at room temperature  
1/2 cup sour cream  
1/2 cup mayonnaise

### Directions:

1. Heat a large nonstick skillet over medium heat and add 1 tablespoon each of oil and butter. Add the sliced onions and a sprinkle of salt. Sauté over medium heat for about 10 minutes until onions begin to soften. Turn heat to low and cook for another 30 to 40 minutes until onions begin to caramelize.
2. While the onions cook combine the gruyere, cream cheese, sour cream, mayonnaise, salt, pepper, thyme to a large bowl and mix until thoroughly combined. Set aside.
3. Preheat oven to 400 degrees.
4. Once the onions have been cooking for 20-30 minutes add chopped mushrooms to the pan along with 1 teaspoon of canola oil and cook for another 5-10 minutes until mushrooms are soft.
5. Add the onions and mushrooms to the cheese mixture and stir until combined. Pour the entire mixture into an oven-safe dish and bake for 15 to 20 minutes until the top is brown and bubbly.
6. Serve hot with toasted baguette or kettle potato chips.



## Beet Dip with Delicata Squash Chips

@roxypopzchicago

### Ingredients:

4-5 red beets, roasted  
1 cup of Greek yogurt  
2 garlic cloves  
Olive oil  
Salt and pepper  
Lemon juice

### Directions:

1. Blend all ingredients and add salt and pepper to taste. Squeeze half a lemon to brighten up!
2. Serve with delicata squash chips. To make the chips, slice squash using a mandolin and toss in olive oil with salt and pepper. Bake for 20-30 minutes at 350F continually turning chips until crispy.
3. Top dip with pepita seeds, goat cheese crumbles & parsley for garnish.



## The Holiday Pineapple @thesavvygourmand

### Ingredients:

1/2 container of marscapone (4 oz.)

1/2 container cream cheese (4 oz.)

1/2 cup sour cream (or a few Tbsp of whipping cream or crème fraîche) - this is really for consistency (and a bit of tang) to loosen the mixture up a bit so feel free to add a bit more or less if you're feeling like your dip is too stiff or too loose.

1/4 cup fresh pineapple, medium-fine chopped

1/4 cup fresh cranberries, simmered, reduced & cooled, chopped if still chunky (note: you want the final cooked amount to be around 1/4 cup but a little more or less is fine to your taste ;).

1/4 cup finely chopped pecans

1/2 seeded jalapeño, finely minced (or more if you like to bring the heat!) - can be left out if you are not a spicy person, but I do recommend having just a hint of spice in here.

2-3 scallions, finely sliced, leave some aside for topping

Pinch of salt to taste

Pinch of fresh ground white pepper to taste

Pinch of mustard powder (or 1 tsp of plain mustard) - can also leave out if you don't like mustard.

Whole pecans for topping

Top stalks of fresh pineapple for decoration

### Directions:

1. Prep and mix all ingredients through mustard.
2. Form the mixture into the shape of a pineapple on your serving dish. Consistency should be looser than a spread.
3. I'd suggest at least an hour ahead of time and up to 2 days - leave in refrigerator covered in order for flavors to meld and cheese to firm up a bit. If you do leave in for a day or two, the mixture may release some moisture. This is natural. You can carefully toss it.
4. When ready to serve: Place the pecans on top of mixture in a shingle detail from bottom to top until the entire "pineapple" is covered. Add the real pineapple stalk top to your "pineapple". Sprinkle with remaining scallions. You're ready to serve!

Note: Do not finish with decoration until 1 hour or less before serving as nuts will sink and soften a bit. It's not a biggie but you want it to look pretty to start.





## Sweet Potato Pico de Gallo

**@sadiehill**

### Sweet Potato Directions & Ingredients:

2-3 sweet potatoes, diced  
2 tablespoons olive oil  
salt and pepper  
Dash of cumin and cayenne  
Roast at 375 for 30-35 minutes

### Dip Ingredients & Directions:

1/2 tsp of salt  
one bell pepper  
1 cup of red onion, minced  
1 1/2 cups of corn  
1 can of black beans rinsed  
2 Roma tomatoes, diced  
2 T of cilantro  
Juice of 1/2 lime  
Combine all including sweet potatoes

### Dressing Ingredients & Directions:

3 T of olive oil  
1 tablespoon of Dijon mustard  
Dash of cayenne  
Dash of cumin  
Dash of salt  
Juice of half of lime  
Whisk all together and toss other veggies in it!



## Chipotle Pumpkin Salsa

@thejollyhostess

### Ingredients:

- 2 medium sized Campari tomatoes, cut in wedges, then thirds
- 1/4 cup yellow onion, chopped
- 1/4 cup yellow pepper, chopped
- 1 small garlic clove, minced
- 4 tbsp canned pumpkin puree
- 1 tsp cilantro, minced
- 2 tsp chipotle powder (to taste)
- 1/2 tsp cinnamon
- 1/4 tsp paprika
- 1/2 tsp cumin
- Dash salt and pepper
- Optional: jalapeno, 1/2 seeded, 1/2 unseeded if you like it really spicy

### Directions:

1. Put all ingredients in food processor and chop until there are no large pieces of any ingredients.
2. Grind until blended thoroughly.
3. Serve with tortilla chips.

Note: I think the salsa is better when covered in the fridge overnight, but can serve immediately.



## Butternut Squash Hummus

@westloopsoul

Recipe Credit: Minimalist Baker

### Ingredients:

1 cup (140 g) cubed butternut squash  
4 cloves garlic, skin on (12 g)  
4 cloves garlic, peeled + minced (~2 Tbsp | 12 g)  
1 lemon, juiced (2 Tbsp or 30 ml)  
1 15-ounce (425 g) can chickpeas, lightly rinsed + drained  
1/3 cup (80 g) tahini  
3-4 Tbsp (45-60 ml) olive oil, plus more for roasting garlic  
Sea salt + pepper to taste (~1/4 tsp each)  
1/2 cup (30 g) fresh parsley, chopped  
1/4 tsp ground cinnamon  
1/2 tsp ground cumin  
*optional:* 1/4 tsp smoked paprika

### Directions:

1. Preheat oven to 400 degrees F (204 C) and position a rack in the middle of the oven.
2. Add cubed butternut squash and 4 **unpeeled** garlic cloves to a baking sheet and drizzle with 1 Tbsp olive oil and a pinch each salt and pepper. Toss to combine.
3. Bake for 15-20 minutes, or until all squash is fork tender and the garlic is golden brown. Let cool 5 minutes.
4. Peel roasted garlic and add to food processor or blender, along with squash, 4 cloves fresh minced garlic, lemon juice, chickpeas, tahini, olive oil, salt, pepper, parsley, cinnamon, cumin, and smoked paprika (optional).
5. Purée until creamy and smooth, scraping down sides as needed and adding more olive oil or a touch of water if it's too thick.
6. Taste and adjust seasonings. Then serve immediately with pita chips and vegetables of choice (see notes for roasted carrots). Alternatively, refrigerate until fully chilled - about 3-4 hours - for a thicker, creamier dip.
7. Store leftovers, covered, in the refrigerator up to 4-5 days, though best when fresh.



## Cranberry Jalapeno Cream Cheese Dip

@kykyeats

### Ingredients:

- 12 oz. package fresh, uncooked cranberries (best chopped by hand)
- ¼ cup green onion, chopped
- 1-2 jalapeno peppers, diced fine
- 2 tbsp cilantro, chopped (optional)
- 1 cup sugar
- 1 tbsp lemon juice
- Pinch of salt
- 16 oz cream cheese (regular or whipped, if regular let soften in order to spread onto dish)

### Directions:

1. In a medium-sized bowl, add chopped cranberries, green onion, cilantro and jalapeno.
2. Pour sugar, lemon juice and salt over cranberry mixture and stir gently until blended.
3. Cover with plastic wrap and place in refrigerator overnight.
4. Take cranberry mixture out of the refrigerator and stir all ingredients together. Strain out all liquid using a colander with small holes.
5. Whip softened cream cheese with hand mixer until smooth (about 2 minutes) and spread cream cheese over bottom of a pie plate or 9x9 dish.
6. Pour cranberry mixture atop cream cheese and keep in refrigerator until ready to serve.
7. Use a spoon to spread over Ritz crackers or Wheat Thins (or honestly anything!) and enjoy!



## Savory Pumpkin Hummus

@lookatlindz

Recipe Credit: Sparrowsandlily.com

### Ingredients:

- 2 Tablespoons lemon juice
- 2 Tablespoons tahini
- 3 cloves garlic
- $\frac{3}{4}$  teaspoon salt
- 2 (15 oz) cans garbanzo beans, drained
- 2 teaspoons extra-virgin olive oil
- 1 teaspoon cumin
- $\frac{1}{2}$  teaspoon cayenne pepper
- $\frac{1}{4}$  cup toasted pumpkin seed kernels
- 1 pinch paprika

### Directions:

1. Pulse lemon juice, tahini, garlic, and salt together in a food processor or blender until smooth. Add garbanzo beans and olive oil and pulse until smooth. Add pumpkin, cumin, and cayenne pepper; process until well blended.
2. Transfer hummus to a container with a lid and refrigerate at least 2 hours
3. Fold pumpkin seeds into hummus; garnish with paprika.





## Fall Trio of Dips

@appetite\_4\_adventure

### *Butternut Squash and Cheddar Dip*

#### Ingredients:

Extra Virgin Olive Oil (for drizzling & greasing)  
 One Large Butternut Squash (about 3 1/2 pounds)  
 Salt and Pepper for taste  
 20 Tablespoons Unsalted Butter (1/2 stick) plus more if needed  
 20 age Leaves (About 3 sprigs)  
 4 Large Onion (about 8 oz)' thinly sliced  
 4 Medium cloves of Garlic, Minced  
 8 oz package of Cream Cheese (at room temp\_  
 1 and 1/2 Cup Sour Cream (4 oz)  
 8 oz Cheddar or Sharp Cheddar Cheese (about 2 cups)  
 Sage for garnish (if transferred to another serving dish)  
 Crackers, Pita Chips, Baked Baguette Slices, or Something for Dipping

#### Directions

1. Preheat oven to 400°F. Line a baking sheet with foil. Grease a small baking dish with olive oil and set aside.
2. Peel, seed, and dice the squash into 1-inch cubes. Alternatively, use the microwave: Poke holes all over the squash with a fork or make shallow slits in the skin with a knife. Microwave squash for 3 minutes or until the skin and flesh have softened slightly. Peel squash and cut into cubes. Discard seeds.

3. Place squash cubes on the prepared sheet and drizzle with olive oil. Toss to coat. Season generously with salt and pepper.
4. Roast squash until fork-tender and lightly browned, about 30 minutes.
5. Meanwhile, melt butter in a large pan over medium heat. Add sage leaves and fry in butter until lightly crisped and beginning to darken slightly. Remove pan from heat and remove sage leaves using a slotted spoon. Set aside.
6. Return pan to heat, add onion, and season with salt and pepper. Continue to cook over medium heat, stirring occasionally, until onion has caramelized, about 30 minutes. Add more butter if onion begins to stick to pan. Stir in garlic at the very end and cook until fragrant, about 1 minute.
7. Place roasted squash, caramelized onion mixture, and about 2/3 of the crispy sage leaves into the bowl of a food processor. Process until well combined. Add cream cheese and sour cream and process until smooth. Season with salt and pepper, if necessary.
8. Transfer squash mixture to prepared baking dish and mix in half of the cheddar cheese throughout. Top with remaining half of cheese. At this point, the dip can be covered and refrigerated for up to 3 days before baking and serving.
9. When ready to serve, bake dip at 400°F until cheese is entirely melted and browned in spots, about 20 minutes. Top with remaining crispy sage leaves and serve warm with pita chips or crackers for dipping.

### ***Hot Cheesy Brussels Sprouts Dip***

#### **Ingredients**

- 1 Pound Brussels Sprouts, trimmed and quartered
- 1 Tablespoon Olive Oil
- Salt and Pepper to taste
- 2 Cloves Garlic, unpeeled
- 1.2 Teaspoon Thyme, chopped
- 4 Ounces Cream Cheese, room temperature
- 1/4 Cup Sour Cream
- 1/4 Cup Mayonnaise
- 3/4 Cup Mozzarella Shredded
- 1/4 Cup Parmesan, grated
- Rosemary for garnish if desired
- Crackers, Pita Chips, Baked Baguette Slices, or Something for Dipping

#### **Directions**

1. Toss the Brussels Sprouts in the olive oil, salt, and pepper. Spread them out in a single layer on a baking sheet along with cloves of garlic and roast in a preheated 440F oven until golden brown, about 20-30 minutes, flipping halfway through.
2. Squeeze the roasted garlic from the skins, mix everything, place in a baking dish and bake in a preheated 350F oven until lightly golden brown on top and bubbling on the sides, about 15-20 minutes.

**Using a slow cooker:** Implement Step 1, mix everything, place it in the slow cooker and cook until the cheese is nice and melted (about 1-2 hours on high or 2-4 hours on low)

**Option:** Add 4 slices of cooked crumbled bacon

**Tip:** Don't overcrowd the baking sheet when roasting the brussels sprouts or they will steam rather than roast.

### ***Ooey Gooey Cheesy Cranberry Dip***

Ingredients:

8 Ounces of Cream Cheese, softened

4 Ounces of Sharp White Cheddar, shredded (or Cheese of Choice - Gruyere, Gouda, Feta, etc)

1 Cup Fresh Cranberries

Thyme for garnish if desired

Crackers, Pita Chips, Baked Baguette Slices, or Something for Dipping

#### **Directions:**

1. In a large mixing bowl, thoroughly mix together 4 ounces of shredded cheese and 8 ounces of softened cream cheese
2. Fold in 1 cup of cranberries and transfer the mixture to a ramekin
3. Bake the mixture in a preheated oven at 375 degrees for about 30 minutes. The cheese dip will be boiling and golden brown on top when ready.





## Cranberry Cheesecake Dip with Candied Pecans @chicagofooddork

### Ingredients:

8oz cream cheese  
½ of a 7oz. Marshmallow Cream jar  
¼ cup powdered sugar  
2 oz. Cool Whip – ¼ of a small Cool Whip container  
12 oz. fresh cranberries  
1 cup sugar  
1 cup water  
Zest of 1 orange  
6 oz. raw pecans  
¼ cup brown sugar  
Pinch of salt  
Pinch of cinnamon

### Directions:

1. Cream together cream cheese, marshmallow fluff, and powdered sugar.
2. Stir in the Cool Whip.
3. Refrigerate.
4. Boil rinsed cranberries, water, sugar, and orange zest in a medium sized pan. Continue to monitor and stir until cranberries have all burst and condensed. This takes a while. Also feel free to burst the ones that don't burst on their own. Also, in lieu of making your own cranberry sauce, you can use canned/jarred sauce instead.
5. When complete, add a pinch of salt.
6. Take sauce off of heat and let cool completely.
7. Heat pecans, brown sugar, salt and cinnamon in a pan. Or use store-bought pecans!
8. When it starts to bubble, throw in pecans and toss/stir for about 3 minutes.
9. Lay coated pecans on parchment paper to cool completely.
10. Layer the cheesecake part of the dip then cranberry sauce. You'll need less than ½ the cranberry sauce. Also note that the sauce will be more of a thick jam-like consistency. You can also fold the cheesecake and cranberry sauce into each other.
11. Top with candied pecans.



## Pumpkin Cheesecake Dip

@flos\_favorites

### Ingredients:

8 oz cream cheese softened  
8 oz cool whip  
1 1/2 cups powdered sugar  
1 cup pumpkin puree  
1 tbsp pumpkin pie spice  
1 tsp vanilla extract  
1/8 tsp ground cinnamon for garnish (optional)

### White Chocolate Graham Cracker Ingredients:

1 1/2 cup white candy melts I highly recommend Ghirardelli white melting wafers  
8 sheet graham crackers broken on the perforated edges (so you'll have 32 small graham crackers)  
1 tsp ground cinnamon for garnish (optional)

### White Chocolate Graham Cracker Directions:

1. Line a large baking sheet with parchment paper. Set aside.
2. Place white chocolate candy melts in a microwave safe bowl. Heat candy melts in the microwave per package instructions, stirring 20-30 seconds after each time heated.
3. Holding one end of the graham cracker, dip the bottom into the melted white chocolate. Use a spatula to gently tap the white chocolate along the sides until the graham cracker is sufficiently covered. Lift the graham cracker out of the white chocolate and use the spatula to slide down the flat sides of the graham cracker, smoothing the candy coating and removing any excess. Give the graham cracker a quick, final shake, then place on parchment paper to dry.
4. Sprinkle tops of graham crackers with ground cinnamon (optional). Repeat this step until all graham crackers are coated.
5. Let graham crackers dry for at least 30 minutes before serving.

### Pumpkin Cheesecake Dip Directions:

1. Using a stand mixer (or a hand mixer + small bowl), add in cream cheese and cool whip and beat on medium until smooth and there are no clumps, about 2 minutes.

2. Keeping speed on medium, mix in pumpkin puree, powdered sugar, pumpkin pie spice, and vanilla extract until combined.
3. Place dip in a serving bowl and sprinkle top with ground cinnamon (optional). If desired, place dip in the refrigerator for 30 minutes - 1 hour to firm up more.
4. If making dip in advance, keep dip refrigerated until ready to serve and allow 30 minutes - 1 hour for dip to soften again before serving.



## White Cheddar, Pumpkin & Sage Dip

@tefo921

Recipe Credit: Dip Recipe Creations

### Ingredients:

- 1 8 oz. block of cream cheese, softened
- ½ cup pure pumpkin (not pumpkin pie filling)
- 1 tbsp fresh sage, finely minced
- 2 cloves garlic, minced
- 2 cups white cheddar cheese, shredded
- Black pepper, to taste

### Directions:

1. In a medium bowl, beat together the cream cheese, sage, garlic, pepper, and pumpkin until smooth.
2. Using a spatula, fold in the shredded cheese.
3. Chill or serve immediately. This dip goes well with a variety of crackers or pretzels.



## Cheesy Squash Dip @domesticdivamd

### Ingredients:

- 1 acorn squash, seeded, peeled, and cubed
- 1 small butternut squash, seeded, peeled, and cubed
- Olive oil
- 1 tsp rosemary
- 1 tsp sage
- 1 tsp smoked paprika
- Salt and pepper, to taste
- 10 garlic cloves, roasted (you can also use fresh minced garlic)
- 11-oz package goat cheese, room temp
- 4oz cream cheese, room temp
- 1/4 tsp nutmeg
- 1/4 c toasted pepitas

### Directions:

1. Preheat oven to 425mg
2. Toss squash with olive oil, rosemary, sage, paprika, salt, and pepper
3. Roast squash in oven for 30 minutes until golden brown, stirring once
4. Remove squash from oven and place in bowl of food processor. Add garlic cloves, cream cheese, and goat cheese. Puree until smooth.
5. Place in oven proof dish and bake for 20 minutes. Alternatively, microwave on high for 2-4 minutes OR cook on low in crock pot for 1-2 hours until warm.
6. Season with additional salt and pepper. Top with toasted pepitas and additional crumbled goat cheese, if desired. Serve with pita chips or veggies.





## The Feygin Guac @feyginphoto

### Ingredients:

- 3 Haas avocados
- 2 tbsp Trader Joes bacon jerky minced
- 1/2 cup fresh squeezed lime juice
- 2 tbsp - fried duck roulette
- 1 cup - fried or smoked shrimp cut into large pieces
- 1/2 cup - mighty vine cherry tomatoes
- 1 tbsp - finely chopped Serrano pepper
- Salt for seasoning



## Fluffy Caramel Apple Dip

@Ibell414

Recipe Credit: Lil Luna

### Ingredients:

- 1 8 oz. bar cream cheese (softened)
- 1 TB caramel sauce
- ½ tsp pumpkin pie sauce
- 1 7 oz. jar marshmallow fluff

### Directions:

1. Combine cream cheese, caramel, and pumpkin pie spice in a medium bowl and beat until smooth.
2. Fold in marshmallow fluff until all combined and refrigerate until ready to serve.



## Cranberry-Walnut Goat Cheese Fundido

@sharbear06

### Ingredients:

2 T Olive oil  
1 small minced onion  
1 T minced garlic  
2 T flour  
1lb of Monterey Jack cheese  
6 oz of goat cheese  
4 oz mascarpone cheese

### Directions:

1. Preheat the oven to 425 degrees
2. In a medium cast-iron skillet, sauté the onions and garlic in olive oil for 5 minutes.
3. Mix the cheeses together in a bowl and toss with 2 tablespoons flour. Slowly add the cheese into the onion mixture over medium heat and whisk until just melted.
4. Transfer the skillet to the oven and bake until the cheese is bubbling, about 20 minutes. Serve with tortilla chips, mini bell peppers or bread for dipping.
5. Remove from oven and serve immediately.
6. Garnish with: dried cranberries, chopped walnuts, pecans, pistachios, parsley & red onion





## Poor Man's Caviar

@afoodiegoescleanish

### Ingredients:

3 eggplants  
2 red bell peppers  
2 tomatoes on the vine, diced  
1 small yellow onion, diced  
2 jalapeno, minced  
3 cloves garlic, minced  
1/4 wedge lemon juice  
4 tbsp olive oil  
3 tbsp white vinegar  
Red pepper flakes  
Chopped onion  
Dried parsley  
Smoked sweet paprika  
Himalayan pink salt  
Black pepper

### Directions:

1. Poke holes ~2 inches into eggplant. Roast eggplant and red peppers for 45 mins at 350F.
2. Let them cool to room temp. Remove stem from eggplant and rough chop. Peel skin & remove seeds from peppers, then rough chop. Pat dry with paper towel.
3. Run eggplant & pepper in food processor at medium-high speed until mostly smooth. Move to large bowl.
4. Heat small nonstick skillet and put garlic, onion, and 1/2 of jalapeno on until fragrant and slightly browned.
5. Add tomatoes, remaining fresh jalapeno, and garlic mixture to eggplant & pepper.
6. Add lemon juice and all spices to taste.
7. Top with dried parsley flakes & serve!



## Trio of Tapenades @andreasculinarypassport

### *Traditional Tapenade*

Ingredients:

2 cans on black olives (in water)  
3 anchovies  
5 garlic cloves  
Salt / pepper / olive oil to taste

Directions:

1. Mix in chopper until you reach a homogenous blend.

### *Roasted Pepper Tapenade over Hummus*

Ingredients:

Make your own hummus / store bought (traditional, no flavors)  
1/4 cup of traditional tapenade (from #1). You can replace by 1/2 cup of crushed olives and 2 cloves of garlic  
2 roasted peppers  
3 anchovies  
Agave syrup  
1/2 cup of green olives  
3 garlic cloves  
Salt / pepper / olive oil to taste

Directions:

1. Roast pepper and garlic with olive oil for 20 min at 350F  
2. Mix all the ingredients, minus the hummus, in the chopper until you reach homogeneous blend  
3. Serve over hummus

### *Sun Dried Tomatoes Dip with Caramelized Onions and Dates over Goat Cheese*

#### Ingredients:

2 sticks of goat cheese  
1/2 cup of dried tomatoes  
2 small yellow onions  
1/4 cup of dehydrated dates  
Agave syrup  
Toasted shaved almonds  
Balsamic vinegar

#### Directions:

1. Caramelize onions with balsamic vinegar, add chopped dates
2. Add tomatoes
3. Simmer with agave syrup for 10 min
4. Whip goat cheese
5. Serve warm



## BLT Dip @chieats

### Ingredients:

- 1 cup sour cream
- 1 cup mayonnaise
- 1 cup shredded cheddar cheese
- 1 cup chopped tomatoes
- 4 bacon strips, cooked and crumbled (or use bacon bits)
- Pinches of onion powder, salt, pepper



## Cranberry Salsa

@alyssazeet\_

### Ingredients:

- 1 12 oz. package fresh cranberries (not canned)
- 1 granny smith apple (peeled, cored, chopped)
- $\frac{1}{4}$  medium red onion (rough chop)
- $\frac{1}{2}$  large red pepper (rough chop)
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{3}$  cup no sugar added apple sauce
- $\frac{1}{4}$  cup fresh cilantro
- 1 jalapeno (ribs and seeds removed for less spice)
- 1 tbsp fresh lime juice
- salt and pepper to taste

### Directions:

1. Combine all ingredients in a food processor or blender and pulse until combined and desired texture is reached.
2. Refrigerate for at least 3-4 hours to allow flavors to meld.
3. Serve with tortilla chips.

\*Dip lasts up to a week refrigerated.