

MIX IT UP

create your own
cheesy cold dip

in **4** EASY
STEPS



Outdo Ordinary™

1. The Base

4 ounces Cream Cheese
1/2 cup Sour Cream

Cheese Tip! Semi-soft and semi-hard cheeses, such as Cheddar, Monterey Jack and Mozzarella, should be very cold for easy grating. Hard cheeses, such as Parmesan, should be at room temperature and shred best using the smaller holes on a cheese grater.

Season your dip with salt, pepper and spices like hot sauce, mustard, red chili flakes and garlic. Or fresh herbs like basil, chives, cilantro, parsley or thyme.

2. The Cheese

Add **1½–2 cups of shredded or crumbled Wisconsin Cheese.**

MILD FLAVOR

Mozzarella
Havarti
Colby
Monterey Jack

MEDIUM FLAVOR

Swiss
Gouda
Cheddar
Feta

BOLD FLAVOR

Blue
Parmesan
Asiago
Pepper Jack

3. The Add-ins

Use any combination of the ingredients below (about **1½ cups**).

MEAT (cooked)

Chicken
Bacon
Ham
Salami
Sausage

VEGETABLES & FRUIT

Bell Pepper
Celery
Apple
Pineapple
Onion

Dippers. Every dip needs a vessel. Serve with crackers, chips, sliced baguette, pretzels, pitas, carrot and celery sticks, radishes, broccoli and cauliflower florets, cucumber slices or apple wedges.

4. The Method

- 1. Beat Cream Cheese and Sour Cream.**
- 2. Mix in the Wisconsin Cheese(s) of your choice.**
- 3. Fold in the add-ins.**
- 4. Season, garnish and serve.**

Garnish. It's all about presentation. Top your dip with extra herbs or add-ins for a dip that looks as good as it tastes.



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