

MIX IT UP



Outdo Ordinary®

create your own cheesy
hot dip in **4** easy steps

1. The Base

8 ounces Cream Cheese
1 cup Sour Cream

Season

your dip with fresh herbs and spices like salt, pepper, hot sauce, red chili flakes and garlic.

2. The Cheese

Add 2 cups of shredded or crumbled Wisconsin Cheese. Feel free to mix and match your cheese varieties for maximum flavor and melt.

Best melt: Cheddar, Gouda, Havarti, Monterey Jack, Mozzarella

Bold flavor:
Asiago, Blue, Feta, Parmesan, Pepper Jack

Dippers. Serve with crackers, pretzels, chips, sliced baguette or carrot and celery sticks.

3. The Add-ins

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

Meat (cooked): Chicken, Bacon, Ham, Salami, Sausage

Vegetables (cooked or raw): Onions, Mushrooms, Peppers, Olives, Artichokes

Cheese Tip! Because cheese easily absorbs other flavors, keep leftover cheese away from other aromatic foods in the refrigerator.

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, season and add your topping.
4. Bake at 350°F for 30 minutes.

Top your dip with additional shredded or crumbled cheese, dried breadcrumbs or crushed crackers.

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