

Cucumber Dip

Stephanie Collins

This recipe is from Southern Living.

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| 5 small cucumbers, unpeeled | ½ cup mayonnaise |
| ½ cup rice vinegar | 2 tsp. chopped fresh chives |
| 1 tsp. kosher salt | Fresh chives for garnish |
| 1 tsp. garlic salt, divided | Pita chips |
| 2 packages (8 oz. each) cream cheese, softened | |

Grate cucumbers into a medium bowl. Toss with rice vinegar, salt, and ½ teaspoon garlic salt. Cover and chill 8 hours. Drain cucumber mixture well, pressing between paper towels.

Beat cream cheese, mayonnaise, and remaining ½ teaspoon garlic salt at medium speed with an electric mixer 1 to 2 minutes or until smooth. Stir in cucumber mixture and chives. Cover and chill at least 1 hour. Garnish, if desired, and serve with pita chips. *Makes 3 cups.*

Artichoke Dip

Patricia Cooper

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| 1 can artichoke hearts,
chopped | 1 can green chiles |
| 1 cup mayonnaise | 1 clove garlic, minced |
| 1 cup shredded Parmesan
cheese | Diced tomatoes and green
onion |

Mix all ingredients together except green onion and tomato. Bake at 350° for 20 to 25 minutes. Garnish with tomato and green onion.