



Grandma, Dylan, Joey and Jessie Lundy

Asiago and Sun-dried Tomato Dip

Stephanie Collins

3 Tbsp. chopped sun-dried
tomatoes (not oil-packed)

1 cup water

1 pkg. (3 oz.) cream cheese,
softened

$\frac{1}{2}$ cup finely shredded Asiago
cheese (2 oz.)

$\frac{3}{4}$ cup sour cream

$\frac{1}{4}$ cup thinly sliced green
onions (4 medium)

In small bowl, mix tomatoes and water; let stand 30 minutes. Drain thoroughly. In 3-cup microwavable ceramic fondue pot, mix tomatoes, cheeses, sour cream and onions. Microwave uncovered on medium for 3 minutes, stirring every minute, until cheese is melted. Place fondue pot on stand with candle to keep dip warm. I just serve after it is melted in microwave. Serve dip with assorted vegetables or baguette slices.