

## *Sun-Dried Tomato Dip*

*Traci Horany Bayer*

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|---|---|
| ¼ cup sun-dried tomatoes in oil, drained and chopped (8 tomatoes) | ½ cup mayonnaise                                      |
| 1 package (8 oz.) cream cheese, at room temperature               | 10 dashes of Tabasco sauce                            |
| ½ cup sour cream  | ½ to 1 tsp. kosher salt                               |
|   | ¾ tsp. pepper   |
|   | 2 green onions, thinly sliced (white and green parts) |

Purée tomatoes, cream cheese, sour cream, mayonnaise, Tabasco sauce, ½ teaspoon salt and pepper in a food processor. Taste for seasoning and add additional salt, if desired. Add green onions and pulse 2 or 3 times to incorporate. Serve at room temperature with Sesame Seed Breadsticks.

## *Chile Rellenos Dip*

*Traci Horany Bayer*

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| 1 cup chopped ripe black olives                      | 5 to 6 pickled jalapeños, seeded and chopped |
| 3 medium tomatoes, chopped                           |  |
| 6 to 8 green onions (white and green parts), chopped | 3 Tbsp. olive oil                            |
|  | 1 ½ tsp. vinegar                             |
|  | 1 tsp. garlic salt                           |

Mix all ingredients in a large bowl and refrigerate up to 24 hours for flavors to blend. Serve with tortilla chips.

## *Fiesta Dip*

*Krystal Cooper*

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| 2 packages (8 oz. each) cream cheese              | ½ cup bacon, chopped         |
| 1 package Hidden Valley Fiesta Ranch dressing mix | ½ cup green onion, chopped   |
|   | ½ cup diced jarred jalapeños |

Mix all ingredients together and serve with Fritos or other chips.