

## Savory Dip & Cheese Ball Mix Recipes

**Dip Mix:** Mix 1 bag of seasoning with 1/2 cup sour cream & 1/2 cup mayonnaise. You can use yogurt too!

**Extra Creamy Dip Variation:** Gradually blend 1/4 cup softened cream cheese with 3/4 cup of sour cream. Add 1 bag of seasoning.

**The "Skinny" Dip:** For a low-fat version of our savoury dips, try adding one bag of seasoning with 1 cup low fat sour cream and 1 cup (4oz) light or fat free cream cheese. This will keep your dip thick and creamy! Yoghurt can also be used instead of sour cream (this will yield a tangier dip!).

**Cheese Ball:** Mix 1 bag of seasoning with 1 pkg. (250g) softened cream cheese. Add 1 cup shredded cheddar cheese. Roll in chopped nuts, parsley, Parmesan cheese etc.

**Parogie Topper:** Mix 1 bag with 1 cup sour cream. Serve with perogies/baked potato.

**Creamy Salad Dressing:** Mix 1 bag with 1/2 cup mayonnaise & 1/2 cup sour cream. Add milk until desired consistency is reached to make a fabulous creamy dressing.

**Vinaigrette:** Mix 1/2 cup olive oil, 1/3 cup vinegar, 1/3 cup water & 1 bag of seasoning. Mix well. Shake just before pouring.

**Honey Dill Dip:** Add 2 tablespoons honey to 1 cup mayonnaise & 1 bag Dill Delight. Serve with chicken fingers.

Above recipes: Chill 2 hours; best overnight

**Rice Dish:** Blend 1 bag of seasoning, 1 cup rice and 2 1/4 cups water. Cook as usual.

**Pasta Dish:** Cook pasta according to package directions. Drain. Add 2 tablespoons butter. Stir. Sprinkle on seasoning & toss to coat.

**Twice Baked Potatoes:** Bake 2 potatoes. Cut 1/3 of top off. Scoop potato out leaving 1/4 inch edge around skin. Mix potato pulp with 1 bag of seasoning. Add 2 TBSP butter and 1/4 cup shredded cheddar. Blend. Scoop back into skins. Sprinkle with shredded cheese & place back into oven for 15 minutes or until warm & cheese is melted.

**Stuffed Mushrooms:** Mix 1/2 bag seasoning with 1/2 cup softened cream cheese. Clean and remove stems from mushrooms. Fill with cream cheese mixture and bake in 350F oven until bubbly. Serve immediately.

**Roasted Potatoes:** Cut potatoes in large chunks. Toss with 1 TBSP oil. Sprinkle with seasoning. Toss again. Bake in oven until tender.

**Omelettes/Quiche:** Add a sprinkling of your favorite seasoning to scrambled eggs, omelette or quiche before cooking.

**Hot Cheese Dip:** Mix 1 bag of Mexican Fiesta or Cajun Wildfire with 1 cup of melted Velveeta or Cheez Whiz. Great with Nachos!

**Bread Machines:** Add 1 bag of seasoning on top of flour in a plain bread recipe. Continue with bread recipe instructions.

**Pasta Salad:** Make dip recipe according to instructions. Add cooked pasta, cheese & ham cubes. Garnish as desired.

**Seafood Dip:** Blend in 6 - 8 oz. of drained shrimp/crabmeat to your favorite dip mix.

## Sweet Dip & Cheese Ball Mix Recipes

**Dip Mix:** Mix 1 bag of seasoning with 1/2 cup **cream cheese** & 1/2 cup **vanilla yogurt**. Serve with fresh fruit for a great dessert idea!

**Bagel or Cracker Spread:** Mix 1 bag of seasoning with 1 cup softened cream cheese, thin with milk, if desired. Try it on sweetbreads too!

## Mulling Spices

**Christmas Wassail:** In glass pot or crock pot mix 8 cups of apple juice, 2 cups of orange juice, one 8oz can of frozen pineapple juice, thawed, 1 cup of lemon juice, 1/2 cup of sugar and 2 tbsps of Mulling Spices. Simmer for one hour. Strain and serve. Serves 12.

**Spiced Cider Tea:** 4 cups boiling water, 3 tea bags, 1/4 cup sugar, 2 cups apple juice, 1/2 bag Mulling Spices, cinnamon sticks, optional. Add tea bags and mulling spice to boiling water. Cover and simmer for 5 minutes. Remove tea bags only. Stir in sugar until dissolved. Add apple juice and reheat. Simmer for 20 minutes. Strain and pour into mugs. Add a stick of cinnamon to each. Serves 6. Can also be served chilled.

## Garlic Butter Seasoning

**Garlic Bubble Bread:** 1 loaf frozen bread dough, thawed      1 egg, beaten  
1/4 cup of butter, melted

Combine butter, egg and seasoning. Cut dough into 1.2" pieces. Dip each piece into butter mixture. Put into greased loaf pan or muffin tin (3 in each cup). Let dough double in size. Bake at 325°F for 35 minutes. Serve hot. Yummy!

**Garlic Rosted Potatoes:** 4 large unpeeled red potatoes      4 TBPS butter  
3 TBSP Garlic Butter Seasoning      Salt & pepper

Slice potatoes lengthwise into eight pieces. Divide potatoes onto 4 sheets tin foil (spray with non stick spray if desired). Sprinkle each with 1-2 teaspoons Garlic Butter Seasoning, dot with 1 tablespoon butter. Season with salt and pepper. Wrap potatoes in foil; grill or bake for 1 hour, 350°F. Makes 4-6 servings.

## Pasta Sauces

**Bolognese Sauce:** 1 onion, chopped      2 tbsp Marinara Seasoning  
1 camot, chopped      7oz mushrooms, chopped  
1 tbsp tomato puree      14oz diced tomatoes  
2 cups veg. stock      1 stick celery, chopped  
10 oz lean ground beef      Salt & pepper to taste

Heat large non-stick saucepan & spray with cooking spray. Add veggies & garlic & cook for 5-6 mins until veggies are soft, stirring often. Add ground beef & chopped tomato and cook until meat turns brown. Add stock, puree & seasoning. Bring to boil, reduce heat & simmer gently for 45 minutes or until meat is tender.

**Fettuccine Carbonara:** 1/2 box (6oz) fettuccine noodles  
1 cup frozen green peas  
2 tbsp Alfredo Seasoning (prepare according to directions)  
4 slices bacon, crisp cooked and crumbled

Cook fettuccine according to packet directions, adding peas during last 2 minutes of cooking; drain and set aside. Mix in prepared pasta sauce and stir in bacon. Heat and toss with hot fettuccine and peas.