



Circle of Friends
Cookbook

Dips & Spreads



Always-Requested Spinach Dip

1 c. mayonnaise

2 c. sour cream

1.8-oz. pkg. leek soup mix

4-oz. can water chestnuts,
drained and chopped

10-oz. pkg. frozen chopped
spinach, thawed and
drained

1 round loaf pumpernickel
bread

In a bowl, combine mayonnaise, sour cream, soup mix, water chestnuts and spinach. Mix well; cover and chill overnight. Slice off top of loaf; gently tear out center, reserving bread for dipping. Spoon dip into center of loaf. Serve chilled, surrounded with reserved bread pieces for dipping. Serves 8.



Jo Ann's Holiday Brie

13.2-oz. pkg. Brie cheese
1/4 c. caramel ice cream
topping
1/2 c. sweetened dried
cranberries

1/2 c. dried apricots,
chopped
1/2 c. chopped pecans
1 loaf French bread, sliced,
toasted and buttered

Place cheese on an ungreased microwave-safe serving plate; microwave on high setting for 10 to 15 seconds. Cut out a wedge to see if center is soft. If center is still firm, return to microwave for another 5 to 10 seconds, until cheese is soft and spreadable. Watch carefully, as center will begin to melt quickly. Drizzle with caramel topping; sprinkle with fruit and nuts. Serve with toasted slices of French bread. Makes 6 to 8 servings.



Cheddar Fondue

1/4 c. butter

1/4 c. all-purpose flour

1/2 t. salt

1/4 t. pepper

1/4 t. Worcestershire sauce

1/4 t. dry mustard

1-1/2 c. milk

8-oz. pkg. shredded Cheddar
cheese

1 loaf French bread, cubed

Melt butter in a saucepan over medium heat. Whisk in flour, salt, pepper, Worcestershire sauce and mustard until smooth. Gradually add milk; boil for 2 minutes or until thickened, whisking constantly. Reduce heat; add cheese, stirring until melted. Transfer to a fondue pot or mini slow cooker and keep warm. Serve with bread cubes for dipping. Makes 2-1/2 cups.



Robert's Corn Dip

3 11-oz. cans sweet corn &
diced peppers, drained

7-oz. can chopped green
chiles

6-oz. can chopped jalapeños,
drained and liquid added
to taste

1/2 c. green onion, chopped

1 c. mayonnaise

1 c. sour cream

1 t. pepper

1/2 t. garlic powder

16-oz. pkg. shredded sharp

Cheddar cheese
scoop-type corn chips

In a large bowl, mix together all ingredients except corn chips.
Cover and refrigerate up to one day before serving. Serve with corn
chips. Makes about 6 cups.



Pumpkin Pie Cheesecake Spread

8-oz. pkg. cream cheese,
softened
2 T. brown sugar, packed

1/2 t. pumpkin pie spice
1/4 t. maple flavoring
vanilla wafers

In a bowl, beat cream cheese until light and fluffy. In a separate small bowl, combine brown sugar and spice; stir into cream cheese. Add flavoring; stir until well blended. Serve with vanilla wafers. Makes one cup.



Buffalo Chicken Dip

3 boneless, skinless chicken breasts, cooked and diced

8-oz. pkg. cream cheese, softened

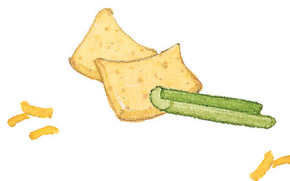
15-oz. jar blue cheese salad dressing

12-oz. bottle hot pepper sauce

12-oz. pkg. shredded Cheddar cheese

celery sticks, tortilla chips

In a large bowl, combine chicken, cream cheese, salad dressing and hot pepper sauce. Spread in a lightly greased 3-quart casserole dish; sprinkle with Cheddar cheese. Bake, uncovered, at 350 degrees about 20 minutes, until bubbly and heated through. Serve warm with celery sticks and tortilla chips. Makes about 9 cups.



Shrimp Ball

- | | |
|--|-----------------------------|
| 2 6-oz. pkgs. frozen cooked small shrimp, thawed | 1/2 t. hot pepper sauce |
| 2 8-oz. pkgs. cream cheese, softened | 1/4 t. garlic salt |
| 2 T. mayonnaise | salt to taste |
| 1 t. onion, minced | 2 T. fresh parsley, chopped |
| | snack crackers |

Pat shrimp with paper towels to remove excess moisture; set aside. Combine cream cheese, mayonnaise, onion, hot pepper sauce and salts. Mix well; fold in shrimp. Form into a ball and wrap in plastic wrap; chill. Sprinkle with parsley at serving time. Serve with crackers. Makes about 3-1/2 cups.



Sweet Mustard Dip

1/2 c. mayonnaise

1/4 c. sugar

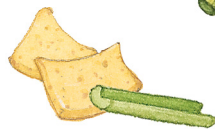
2 T. horseradish mustard

1 t. oil

1 t. garlic powder

pretzels, crackers, assorted
vegetable slices

In a small bowl, combine mayonnaise, sugar, mustard, oil and garlic powder; mix well. Cover and refrigerate 2 to 3 hours. Serve with pretzels, crackers and vegetable slices. Makes about one cup.



Mexicali Bean Dip

8-oz. pkg. cream cheese,
softened

15-oz. can chili with beans

1 c. salsa

1 c. shredded Cheddar
cheese

corn or tortilla chips

Spread cream cheese in the bottom of an ungreased 9" pie plate; set aside. In a bowl, mix chili and salsa together; spoon over cream cheese. Sprinkle with Cheddar cheese. Bake, uncovered, at 350 degrees for 20 minutes. Serve warm with corn or tortilla chips. Serves 6 to 8.



Mom's Party Rye Spread

1/2 lb. bacon, chopped
8-oz. pkg. sharp Cheddar
cheese, cubed
1 onion, chopped

1 t. Worcestershire sauce
salt to taste
1 loaf sliced party rye bread

In a food processor, combine all ingredients except party rye. Process to a paste consistency. Transfer to a bowl; cover and chill one to 2 hours. To serve, allow spread to warm slightly at room temperature to spreading consistency. Spread on party rye slices; arrange on an ungreased baking sheet. Place under a broiler until bacon is crisp and spread is golden, about 3 to 5 minutes. Serve warm. Makes 4 dozen.



Chocolate Chip Cheese Ball

8-oz. pkg. cream cheese,
softened

1/2 c. butter, softened

1/4 t. vanilla extract

3/4 c. powdered sugar

2 T. brown sugar, packed

3/4 c. mini semi-sweet
chocolate chips

3/4 c. pecans or walnuts,
finely chopped

graham cracker sticks

In a large bowl, blend cream cheese, butter and vanilla until fluffy. Gradually add sugars; beat just until combined. Stir in chocolate chips. Cover and refrigerate for 2 hours. Place on a large piece of plastic wrap; shape into a ball. Refrigerate for at least one additional hour. At serving time, roll ball in chopped nuts. Serve with graham cracker sticks. Makes about 2 cups.



Strawberry Fruit Dip

8-oz. pkg. strawberry-
flavored cream cheese,
softened

2 T. strawberry preserves

8-oz. container frozen
whipped topping, thawed
7-oz. jar marshmallow creme
assorted fresh fruit slices

In a bowl, beat together cream cheese and preserves until well blended. Fold in whipped topping and marshmallow creme. Cover and refrigerate until serving. Serve with fruit slices. Makes 4 cups.



Warm Gorgonzola Dip

1-1/4 c. whipping cream
1/4 t. garlic, minced
1/4 t. dried thyme

1/3 c. crumbled Gorgonzola
cheese

Combine cream, garlic and thyme in a small saucepan; bring to a boil over medium-low heat. Add cheese and whisk until cheese melts. Reduce heat to low, stirring occasionally. Simmer gently, until it is reduced by half. Sauce will thicken as it reduces. Serve with warm Garlic Cheese Bread. Serves 6.

Garlic Cheese Bread:

1/2 c. butter, softened
1/2 c. grated Parmesan
cheese
1-1/2 t. garlic, minced

3/4 t. dried basil
3/4 t. dried oregano
1 loaf French bread, halved
lengthwise

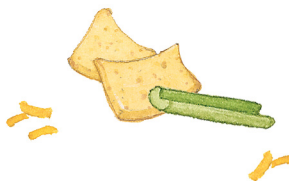
In a small bowl, combine all ingredients except bread. Spread over cut sides of bread. Place bread on an ungreased baking sheet. Broil until golden, about 3 to 5 minutes. Cut into slices.

Salsa Roja

1 lb. plum tomatoes
2 T. olive oil
5 cloves garlic, chopped
1/2 c. onion, sliced and cut
into very thin strips
1/4 c. serrano chiles,
chopped

1 bunch fresh cilantro,
chopped
2 T. lime juice
salt to taste
tortilla chips

Arrange tomatoes on a broiler pan or a grill. Broil or grill tomatoes until skin is blackened and tomatoes are soft. Set aside to cool. Heat oil in a skillet over medium heat. Add garlic, onion and chiles; cook until golden. Place all ingredients except salt and chips in a blender and pulse to desired thickness. Stir in salt. Serve with tortilla chips. Makes about 3 cups.



Yummy Tuna Spread

2 6-oz. cans tuna, drained
8-oz. pkg. light cream
cheese, softened
1/2 c. light mayonnaise
2 T. onion, minced
1 t. dried parsley

1/2 t. hot pepper sauce
1/2 t. pepper
1/2 t. dried parsley
1/2 t. dried chives
snack crackers

In a bowl, with an electric mixer on medium speed, blend all ingredients except crackers. Cover and chill for one to 2 hours. Serve with crackers. Makes about 3 cups.



Baked Artichoke-Spinach Spread

16-oz. jar non-marinated
artichoke hearts, drained
and chopped

10-oz. pkg. frozen chopped
spinach, thawed and
drained

1 c. mayonnaise

1 c. shredded Parmesan
cheese

minced garlic to taste

1 loaf French bread, sliced

Combine all ingredients except bread in a bowl; mix well. Spread in an ungreased 9" pie plate. Bake, uncovered, at 350 degrees until bubbly, about 40 minutes. Serve warm with bread slices. Serves 8.



Sweet Onion Dip

2 c. sweet onion, chopped
2 c. mayonnaise
2 c. shredded Swiss cheese

potato chips or snack
crackers

In a bowl, mix together all ingredients except potato chips or crackers; spread in a lightly greased 8"x8" baking pan. Bake, uncovered, at 350 degrees for 20 minutes, until golden and bubbly. Serve warm with potato chips or crackers. Makes 6 cups.

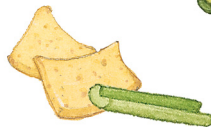


Aunt Judy's Dill Dip

2 c. sour cream
1 T. lemon juice
3 T. dried parsley
1-1/2 T. dill weed

2 t. dried sage
1 t. dried, minced garlic
1 round loaf pumpernickel
or rye bread

In a bowl, combine all ingredients except bread. Mix well; cover and chill. Cut a round hole in top of loaf and hollow out center. Surround loaf with torn bread pieces; fill with dip. Makes about 2-1/3 cups.



7-Layer Fiesta Dip

10-1/2 oz. can bean dip
2 avocados, halved, pitted
and mashed
2 t. lemon juice
salt and pepper to taste
1 c. sour cream
1/2 c. mayonnaise
1-1/2 oz. pkg. taco seasoning
mix

2 c. tomatoes, chopped
1 c. green onion, chopped
3.8-oz. can sliced black
olives, drained
8-oz. pkg. shredded sharp
Cheddar cheese
tortilla or corn chips

Spread bean dip in the bottom of an ungreased 13"x9" glass serving dish. In a separate bowl, mix avocados, lemon juice, salt and pepper; spread over bean dip layer. In another separate bowl, blend together sour cream, mayonnaise and taco seasoning; spread over avocado layer. Layer with tomatoes, onion, olives and cheese; cover and chill. Serve with tortilla or corn chips. Makes 10 to 12 servings.



Apple-Cheese Fondue

1 clove garlic, minced
1 c. dry white wine or apple
juice
1/2 lb. Gruyère cheese,
shredded
1/2 lb. Swiss cheese, diced
2 T. cornstarch

1/8 t. nutmeg
1/8 t. pepper
1 French baguette, torn into
bite-size pieces
2 apples, cored, quartered
and sliced

In a fondue pot or saucepan over medium heat, combine all ingredients except bread and apples. Bring to a simmer, stirring constantly, until cheese is melted. Serve warm with baguette pieces and apple slices. Makes 4 to 6 servings.



Sharon's Dried Beef Cheese Ball

8-oz. pkg. cream cheese,
softened

3 T. green onion, chopped

2-1/2 oz. pkg. dried beef,
finely chopped

2 T. mayonnaise-style salad
dressing

1 t. Worcestershire sauce

1/2 c. chopped walnuts
snack crackers

Combine all ingredients except crackers in a bowl. Mix well; form into a ball. Roll ball in walnuts. Cover with plastic wrap and refrigerate for 3 to 4 hours before serving. Serve with crackers. Makes about 1-1/2 cups.



Cheesy Pizza Fondue

1/2 lb. ground beef
1 onion, chopped
2 8-oz. cans pizza sauce
1 T. cornstarch
1-1/2 t. dried oregano
1/4 t. garlic powder

1-1/4 c. shredded Cheddar
cheese
1 c. shredded mozzarella
cheese
6 English muffins, toasted
and cubed

In a skillet over medium heat, brown beef with onion; drain. Stir in pizza sauce, cornstarch and seasonings. Add cheeses gradually, stirring until melted. Transfer to a fondue pot to keep warm. Serve with toasted English muffin cubes. Serves 6.



Vickie's Favorite Guacamole

4 avocados, halved and pitted	2 T. lime juice
1 onion, chopped	1/8 t. kosher salt
2 cloves garlic, minced	tortilla chips

Scoop pulp out of avocados into a bowl. Mash to desired consistency with a potato masher. Add remaining ingredients; mix well. Serve with tortilla chips. Makes about 2 cups.



Texas Queso Dip

1 lb. hot ground pork
sausage, browned and
drained

32-oz. pkg. pasteurized
process cheese spread,
cubed

10-oz. can diced tomatoes
with green chiles

1/2 c. milk
corn chips

Combine all ingredients except chips in a slow cooker. Cover and cook on low setting until cheese is melted, about 2 hours. Stir well. Serve with corn chips. Makes 20 to 24 servings.



Undefeated Bacon-Cheese Dip

1 lb. bacon, crisply cooked
and crumbled

2 8-oz. pkgs. shredded
Cheddar cheese

1/2 c. chopped pecans

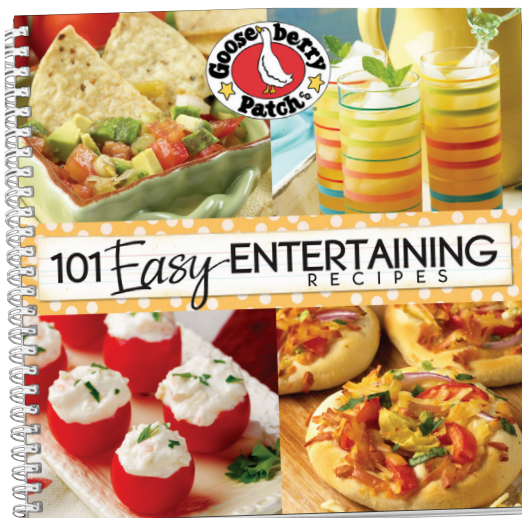
2 c. mayonnaise-type salad
dressing

1 onion, chopped
snack crackers

In a large bowl, mix together all ingredients except crackers. Cover and chill until serving time. Serve with crackers. Makes 7 cups.



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