

## Creamy Salsa Dip

### Ingredients

- 1 cup salsa (mild, medium, or hot)
- 3/4 cup Greek yogurt (OR sour cream)
- 1 Tbsp Mama B Hot Chili
- 1 cup packed cilantro leaves (or parsley)

### Instructions;

Measure salsa, Greek yogurt, Mama B Hot Chili, and cilantro into a blender or food processor. Blend/process on high until smooth, creamy, and well-combined. Transfer to a bowl, cover, and refrigerate for at least four hours to allow the flavors to blend.

Serve as a dip with tortilla chips and/or raw veggies, or drizzle over Mexican entrees such as quesadillas, tacos, enchiladas, nachos, etc.



## Garlic Bean Dip

### Ingredients

- 1 can (15 ounces) cannellini beans, rinsed and drained
- 1 tablespoon cider vinegar
- 2 garlic cloves, minced
- 2 tablespoons chopped fresh parsley
- 1 Tbsp Mama B Garlic Bread
- 1/3 cup reduced-fat mayonnaise

### Directions:

Place first five ingredients in a food processor; process until almost smooth. Add mayonnaise and pulse just until blended.

Serve with pita chips or vegetables.



## FRENCH ONION DIP

### INGREDIENTS:

- 1/4 cup unsalted butter
- 2 onions, thinly sliced
- 2 cloves garlic, minced
- 1/4 cup beef broth
- 1 tablespoon red wine, optional
- 4 ounces cream cheese, at room temperature
- 1/4 cup sour cream
- 3 tablespoons mayonnaise
- 1 cup shredded mozzarella cheese
- 2 Tbsp freshly grated Parmesan
- 1 1/2 Tbsp Mama B French Onion Mix

### DIRECTIONS:

1. Preheat oven to 350 degrees F. Lightly oil a 9-inch baking dish.
2. Melt butter in a large skillet over medium high heat. Add onions and garlic; season with Mama B French Onion Mix. Cook, stirring occasionally, until the onions are very soft and caramelized, about 25 minutes.
3. Stir in beef broth and red wine, if using. Bring to a simmer; remove from heat and stir in cream cheese, sour cream, mayonnaise, 1/2 cup mozzarella and Parmesan.
4. Spread mixture into the prepared baking dish; sprinkle with remaining 1/2 cup mozzarella. Place into oven and bake until bubbly and golden, about 10-12 minutes.

## Cheesy Delight

### INGREDIENTS

- 5 green onions, chopped
- 8 oz cheddar cheese, shredded
- 1 1/2 cups mayonnaise
- 1/2 cup real bacon bits
- 1/2 cup slivered almonds
- 1 1/2 Tbsp Mama B French Onion Mix

### INSTRUCTIONS

Add green onions, cheddar cheese, mayonnaise, bacon bits, slivered almonds and Mama B French Onion Mix to a small bowl. Mix until combined and chill for at least 2 hours. Serve with your favorite crackers.



## Ranch Dressing

### INGREDIENTS

1 cup buttermilk  
1/2 cup Greek yogurt  
1/2 cup light mayonnaise  
Juice of 1/2 lemon  
3 Tbsp Mama B's Green Ranch

### DIRECTIONS

In a mixing bowl, whisk together buttermilk, Greek yogurt, and mayonnaise until smooth.

Add in lemon juice and Mama B's Green Ranch



## Nacho Cheese Dip

### INGREDIENTS:

2 tablespoons unsalted butter  
2 tablespoons all-purpose flour  
1/2 cup milk  
1/2 cup half and half\*  
1 Tbsp Mama B Hot Chili  
2 cups shredded cheddar cheese  
1 cup shredded gouda cheese

### DIRECTIONS:

Melt butter in a saucepan over medium heat. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in milk, and cook, whisking constantly, until incorporated, about 1-2 minutes. Stir in half and half, and Mama B Hot Chili mix until slightly thickened, about 1 minute.

Stir cheeses until melted, about 1-2 minutes. If the mixture is too thick, add more milk as needed.

Serve immediately.



## Loaded Ranch Dip

### Ingredients

1 cup light sour cream  
1 cup light mayonnaise  
1 Tbsp Mama B Green Ranch  
1 lb bacon  
3 to 4 green onions, sliced  
1 cup shredded cheese

### Instructions

Cook the bacon on both sides until crisp. Drain fat. Allow bacon to rest on paper towels until cool. Chop bacon into pea size crumbles and set aside.

Mix the sour cream, mayonnaise, and Mama B Green Ranch mix together in a bowl. Fold in the bacon, green onions, and shredded cheese. Enjoy with sturdy crackers. Keep cold.



## Goat Cheese Dip

### INGREDIENTS

8 oz. crumbled goat cheese (about 1 cup), at room temperature  
1/2 cup ricotta cheese  
2 scallions, finely chopped  
2 Tbsp Lemon juice  
1 Tbsp Mama B's Herb Mix  
Olive oil, for drizzling

### DIRECTIONS

Process goat cheese and ricotta in a food processor until smooth, 1 to 2 minutes. Transfer to a bowl and fold in scallions, lemon juice and Mama B's Herb Mix. Drizzle with oil before serving. Serve with grissini or breadsticks alongside.

