

Dill Pickle Dip

An addicting combination of sour cream, mayonnaise, dill relish, and seasonings made for dipping and topping your favorite food.

- Use as a topping on burgers, sandwiches, wraps, corn dogs, pizza, baked potatoes, fish tacos, and grilled salmon.
- Serve as a dip with appetizers, French fries, potato chips, chicken strips, and fish sticks.
- Use instead of mayonnaise in tuna salad, chicken salad, and potato salad.



DILL PICKLE DRIED BEEF SPREAD

- 2 cups (16 oz.) *Mrs. Gerry's Dill Pickle Dip*
- 2 (8 oz.) packages cream cheese, softened
- 1 ½ cups (about 6 oz.) dried beef, finely chopped

In a medium bowl mix cream cheese and *Mrs. Gerry's Dill Pickle Dip* until smooth. Stir in dried beef and refrigerate to 33° to 39° F before serving with crackers, pita chips, celery sticks, and other vegetables. Makes about 24 servings.

DILL PICKLE DEVEILED EGGS

- 12 large eggs, hard cooked and peeled
- 1 cup (8 oz.) *Mrs. Gerry's Dill Pickle Dip*
- Optional - Fresh or dried dill weed

Cut cooked and peeled eggs in half lengthwise and set halves on a serving plate. Carefully scoop the egg yolks out of the whites and place in a medium bowl. Mix egg yolks and *Mrs. Gerry's Dill Pickle Dip*. Spoon the egg yolk mixture into each egg white half. Garnish with dill weed if desired. Refrigerate until eggs are 33° to 39° F before serving. Makes 24 Dill Pickle Deviled Egg halves.

VEGGIE PIZZA APPETIZER

- 2 (8 oz.) cans refrigerated crescent roll dough
- 1 (8 oz.) package cream cheese, softened
- 1 cup (8 oz.) *Mrs. Gerry's Dill Pickle Dip*
- 1 cup fresh cauliflower, chopped
- 1 cup fresh broccoli or green pepper, chopped
- 1 cup tomato, chopped
- ¼ cup sliced black olives, chopped yellow bell pepper, chopped green onion, bacon bits as desired
- 1 cup (4 oz.) shredded cheddar cheese

Heat oven to 375° F. Line a 15x10x1-inch pan with parchment paper or aluminum foil. Unroll the crescent roll dough on the prepared pan and lightly press the dough evenly over the pan to form the crust. Bake 12 - 16 minutes until the crust is golden brown. Remove from oven and allow the crust to cool completely (about 30 minutes). In a medium bowl mix cream cheese and *Mrs. Gerry's Dill Pickle Dip* until smooth. Spread evenly over the crust. Top with the chopped vegetables and sprinkle cheese over the top. Chill to 33° to 39° F before cutting into squares. Makes about 28 servings.