

SOUTHWESTERN DIP

One of Mrs. Gerry's most popular items. This spicy dip is made with sour cream, mayonnaise, onions, red pepper flakes, jalapeño peppers, Cheddar cheese, and a blend of spices.



- Use *Mrs. Gerry's Southwestern Dip* as a base for Taco Pizza.
- Use *Mrs. Gerry's Southwestern Dip* as dressing on hard or soft shell chicken tacos.
- In place of sour cream/cream cheese mixture, use *Mrs. Gerry's Southwestern Dip* in twice-baked potatoes.
- Combine equal portions of *Mrs. Gerry's Southwestern Dip* and salsa, use as a taco salad dressing, over nachos or baked potatoes.

SOUTHWESTERN SNACK SQUARES

- 2 - 8 oz. cans Pillsbury cornbread twist dough
- 1 - 16 oz. can refried beans
- 1 ½ cups *Mrs. Gerry's Southwestern Dip*
- 1 cup shredded Cheddar cheese
- ½ cup sliced onions
- 1 cup chopped tomatoes
- ½ cup sliced olives

Preheat oven to 375 °F. Unroll dough and press into bottom and sides of jellyroll pan. Press perforations to seal. Bake at 375 °F for 12-15 minutes, or until golden brown. Cool completely. Spread refried beans over crust, then spread *Mrs. Gerry's Southwestern Dip* over beans. Sprinkle cheese, onions, tomatoes and olives over the dip. Chill to 33 ° to 39 °F before serving. Cut into squares and serve.

LAYERED MEXICAN SALAD

Layer the following ingredients in order in a glass bowl:

- 12 cups shredded lettuce
- 8 oz. cooked southwestern chicken strips
- ½ cup diced green pepper
- ½ cup red onion, sliced and quartered
- ¼ cup sliced jalapeno peppers, if desired
- 1 pint *Mrs. Gerry's Southwestern Dip*
- 1 - 8 oz. package taco flavored shredded cheese
- ½ cup real bacon bits

Cover and chill to 33 ° to 39 °F before serving, several hours or overnight.

LAYERED FIESTA DIP

Layer the following ingredients in order on a 12 inch plate:

- 1 small can refried beans, warmed in microwave to make spreading easier
- 8 oz. **Mrs. Gerry's Southwestern Dip**
- 8 oz. salsa
- 2 cups shredded lettuce
- 1 medium chopped tomato
- 1 small can sliced black olives
- 4 oz. sour cream (spoonful in center of plate)
- 12 oz. shredded cheese

Chill to 33° to 39° F before serving. Serve with tortilla chips.

NACHO CHICKEN CHEESECAKE APPETIZER

- 1 2/3 cups finely crushed tortilla chips
- ¼ cup butter or margarine
- 3 - 8 oz. packages cream cheese, softened
- 4 large eggs
- ½ cup mayonnaise
- 1 - 1 oz. to 1.25 oz. package taco seasoning mix
- 2 tbsp. flour
- 1 ½ cups canned chicken, drained and chopped (about 3 - 5 oz. cans)
- 1 ½ cups shredded Colby Jack cheese
- 8 oz. **Mrs. Gerry's Southwestern Dip**
- 2 pints **Mrs. Gerry's Cowboy Caviar**, drained

Preheat oven to 325° F. Combine crushed chips and butter; mix well and press firmly into a 8 to 10-inch spring form pan. With electric mixer, beat cream cheese. Add eggs, one at a time, mixing after each one. Add mayonnaise, taco mix and flour. Beat until smooth. Stir in chicken and cheese. Pour into pan. Bake at 325° F for about 55 minutes for a 10-inch pan; bake for 1 hour and 20 minutes for an 8-inch pan. Cheesecake is done when it no longer jiggles in center.

Remove from oven and spread with **Mrs. Gerry's Southwestern Dip**. Return to oven and bake 10 minutes more. Cool to room temperature. Refrigerate overnight. Serve chilled with tortilla chips or crackers and drained **Mrs. Gerry's Cowboy Caviar** as a topping. Makes 16 to 20 appetizer servings.

NOTE: For more "heat", stir in 1 to 2 tbsp. very finely chopped jalapeno peppers when adding the cheese and chicken.

SOUTHWESTERN POTATO SALAD

13 lbs. **Mrs. Gerry's Original Potato Salad** OR

13 lbs. **Mrs. Gerry's Deli Fresh Potato Salad**

3 lbs. Mrs. Gerry's Southwestern Dip

1 small can sliced black olives, optional

1 - 12 oz. package shredded Cheddar cheese, optional

Chill to 33° to 39° F before serving.

SOUTHWESTERN CHICKEN CORN CHOWDER

- 2 cups water
- 1 bay leaf
- 1 ½ tsp. salt
- 1 lb. boneless, skinless chicken breast halves
- 2 ¼ cups milk
- ¼ cup butter or margarine
- 1 cup chopped celery
- ½ cup chopped onion
- 1 clove garlic, minced (about 1 tsp.)
- ¼ cup flour
- 1 lb. (about 3 medium) potatoes, peeled, cut into ½ inch cubes
- 1 - 16 oz. bag frozen corn
- 1 lb. **Mrs. Gerry's Southwestern Dip**

In a 5 quart Dutch oven or soup pot, combine water, bay leaf and salt; add chicken breasts. Bring to a boil over high heat; reduce heat and simmer, covered, until chicken is tender (15 to 20 minutes). Remove chicken from broth. Dice chicken. Remove bay leaf from broth. Measure broth; add milk to broth to make 4 cups. Set aside. Melt butter in same Dutch oven; sauté celery, onion and garlic until tender (about 5 minutes). Blend in flour; gradually whisk in milk mixture. Add potatoes; cover and simmer until tender (about 20 minutes), stirring occasionally. Stir in chicken and corn; heat thoroughly. Stir in **Mrs. Gerry's Southwestern Dip**; heat gently (do not boil). Serve immediately.