

Old Fashioned Dill Dip

Traditional and tasty, this versatile dip consists of sour cream, mayonnaise, dill weed, seasoned salt, onions, and parsley. Use on baked potatoes or spread on a veggie pizza.

- Serve with fresh vegetables, crackers or chips
- Use as baked potato topping
- Serve with chilled shrimp or scallops instead of cocktail sauce
- Use as a spread on sandwiches instead of mayonnaise
- Serve with cubes of bread

Dilled Potato Salad

- 2 lbs. Mrs. Gerry's Old Fashioned Dill Dip
- 35 lbs. Mrs. Gerry's Original Potato Salad

Combine all ingredients; stir to blend. Chill to 33° to 39° F before serving.

Bagel Dip

- 1 lb. Mrs. Gerry's Old Fashioned Dill Dip
- 1 - 2.5 oz. pkg. dried beef cut into ½" pieces
- ¼ cup finely chopped fresh onion

Combine all ingredients; stir to blend. Serve with toasted bagels, torn into 2" pieces. Chill to 33° to 39° F before serving.

Vegetable Pizza

- 2 - 8 oz. cans refrigerated crescent roll dough
- 1 cup Old Fashioned Dill Dip
- 3 to 4 cups chopped raw vegetables (broccoli, cauliflower, shredded carrots, etc.)
- ½ cup shredded Cheddar cheese

Preheat oven to 375° F. Unroll dough and lay rectangles in 15x10" jellyroll pan. Press seams together to form a crust. Bake at 375° F for 15-20 minutes or until crust is golden brown. Cool completely. Spread Old Fashioned Dill Dip over cooled crust. Sprinkle chopped vegetables evenly over crust. Top with cheese. Cover and chill to 33° to 39° F before serving. Best if made the same day served.

Old Fashioned Spinach Dip

An entertaining favorite, this dip contains just the right amount of spinach, crunchy water chestnuts, creamy sour cream, and mayonnaise and is flavored to perfection with our special seasonings.

- Serve with fresh vegetables, crackers or chips
- Serve in hollowed out sourdough bread round. Use reserved bread chunks for dipping
- Spread on wreath made of bread. Garnish with cherry tomatoes and leaves made out of green peppers.

Wrap or Appetizer

- 6 - 10 inch flour tortillas or plain wraps
- 2 cups Old Fashioned Spinach Dip
- ½ lb. deli meat, thinly sliced
- 1 ½ cups shredded Cheddar cheese

Divide Old Fashioned Spinach Dip among tortillas; spread evenly over tortillas to within ½ inch of edge. Top with selected deli meats, sprinkle on Cheddar cheese. Roll up each tortilla. Cut in half for a sandwich or slice onto 1" thick rolls and secure with toothpick for an appetizer.

Spinach Artichoke Dip

- 12 oz. Old Fashioned Spinach Dip
- 2 oz. grated parmesan cheese
- 1 oz. shredded parmesan cheese
- 2 oz. shredded Cheddar cheese
- 1 - 6 oz. jar artichoke hearts, chopped and drained
- Montreal steak seasoning, to taste

Combine all ingredients. Heat to 165° to 180° F. Serve immediately or maintain at this temperature.