

Holiday Dip Mix

By Nancy Evans

I have a recipe that I developed and thought I'd share it in case you find it interesting. I think the mix will make a really great Christmas gift!

Start by dehydrating a 16 oz bag of frozen chopped spinach and a 14/15 oz can of water packed quartered artichoke hearts. To prep the chokes, drain then slice each quarter in about 1/3" slices, lengthwise, turn 90 degrees and slice in 3 sections lengthwise. This is a great chop for quick drying, but the chokes are still recognizable in the dip - dry on fruit leather sheet. For the spinach, I just spread the partially thawed product out on the fruit leather sheet. Dehydrate a few hours until crisp throughout, let cool. Break up the spinach a little if there are clumps. To make the mix:

Spinach Artichoke Dip Mix

1 16-oz bag portion dehydrated spinach

1 can portion of dehydrated artichokes

1/2 tsp each of salt, onion powder and garlic herb blend (weber is good)

1/8 tsp each of white pepper and cayenne pepper

Mix all ingredients and transfer to jar for storage or gifting. The seasonings can be adjusted to taste. You might want to go half on the salt, especially if your garlic blend has salt in it.

To prepare the dip:

Pour the dip mix into a medium bowl and add 3/4 cup boiling water. Let set 10-15 minutes. Blend in:

8 oz cream cheese, softened

1/2 cup mayonnaise

1/2 cup sour cream

1/2 to 1 cup parmesan cheese grated or shredded

Milk as needed to make a soft dip consistency

Transfer to baking dish. Garnish with a sprinkle of smoked paprika if desired. Bake at 350F 40-45 minutes until browned and bubbly. Serve with crackers or tortilla chips.

Spinach Artichoke Dip is a family favorite here, and it's so easy to put in a little jar, tie it up with a recipe tag for a quick gift!