



Cheesy Taco Bean Dip

Ingredients:

1 pound ground beef; cooked with fat drained
1/2 onion; diced
1 can (16 ounce) Rosarita Traditional Refried Beans
1 can (15 ounce) tomato sauce (I used Trader Joes)
1 (8 ounce) block of cream cheese; softened
1 envelope Lipton's Onion Soup Mix
1/3 cup sour cream
1 (8 ounce) block of Monterey Jack cheese; shredded
1 bag Fritos scoops or tortilla chips
Hot Sauce (if desired)

Instructions:

In a large, nonstick saute pan, cook ground beef, adding chopped onion halfway through the browning process. Drain the meat and onion mixture of fat. Add the can of refried beans and tomato sauce stirring well until heated through. Add softened cream cheese and onion soup mix to the pan and continue to stir in as the cheese melts into the mixture. Finally add the sour cream.
Can serve as a warm dip with chips or assemble as nachos. Either way, sprinkle a generous amount of monterey jack cheese over the dish before serving.



Cranberry Orange Green Onion Cream Cheese Dip

Ingredients:

1 bag fresh cranberries
1 orange zested
1/4 cup orange juice
1/2 cup brown sugar; packed
16 oz cream cheese (2 blocks); room temperature
1 large bunch green onion including white portion; finely chopped
1 teaspoon onion powder

Instructions:

Rinse cranberries and drain them well. Place into pot with orange juice, zest and brown sugar. Bring cranberry mixture to a simmer and stir carefully while they pop open. When the mixture begins to reduce it may need to thicken up, in this case use a little cornstarch (1 tablespoon) mixed into a little more orange juice and drizzle it in until the sauce is really thick. If mixture is too tart add more brown sugar. Set sauce aside to cool completely.

Combine softened cream cheese, chopped onion and onion powder with a hand-mixer. If you can do this step a few hours, or even the night, before it helps the flavors meld. After the cream cheese mixture is made, smear a thick layer into a serving dish. Top with cooled cranberry sauce leaving the edges of the cream cheese exposed a little. You might not use all of the cranberry sauce on the dip, but you can save it for turkey sandwiches or something. Pile crackers around the dip and serve.



Hot Spinach Artichoke Dip

Ingredients:

10 oz frozen chopped spinach; thawed & drained
16 oz artichoke hearts in water; drained & chopped
8 oz cream cheese; softened
1/2 cup mayonnaise
1/2 cup sour cream
1/2 cup heavy cream
1/2 cup parmesan cheese; grated
1 cup monterey jack cheese; shredded
2 cloves of garlic; minced

Instructions:

Mix all ingredients together, by hand, in a large mixing bowl. Pour dip into a shallow, uncovered, glass baking dish, Bake at 375 degrees for 25 to 30 minutes until bubbling hot and slightly browned on top.



Dill Dip

Ingredients:

Cream cheese; 8 ounce block at room temperature
Mayonnaise; 1/2 cup
Green Onion; 4 to 5 stems finely chopped
Dried Dill; 1 to 2 tablespoons

Instructions:

We like a very generous amount of dill, but you can start with one tablespoon and see what you think. Simply mix together all the ingredients with a hand mixer. Keep in mind if the cream cheese is not room temperature it often does not mix very smoothly. The flavors intensify when this is made in advance. Overnight is usually ideal. You can serve dill dip with anything, but our family tradition is pretzels and/or carrot sticks.



Loaded Baked Potato Dip

Ingredients:

Cream cheese; 8 ounce block at room temperature
Mayonnaise; 1/2 cup
Sour Cream; 2 tablespoons
Shredded cheese; 2 cups of sharp cheddar or a blend of cheddar and jack cheese
Green Onion; small bunch chopped finely
Bacon; 1/2 pound cooked crisp and crumbled

Instructions:

Mix together cream cheese, mayonnaise and sour cream. Add in the cheese, bacon and green onion. It's best to make this a few hours ahead of time or even overnight to allow the flavors to meld.