

Chive and Onion Dip Mix, Natural • 278113, 5lb

Dip Recipe:

16 ounces sour cream

¼ cup mix

Blend thoroughly. Refrigerate for a least one hour.

Perfect Pepper Hot Dip Mix, Natural, No MSG Added* • 278115, 5lb

Dip Recipe:

8 ounces sour cream or cream cheese

4-6 Tbsp. mix

Stir the ingredients together until nice and smooth. Refrigerate for 30 or more minutes and serve. Add more or less according to achieve the desired heat level.



Alpine Spinach Dip Mix, Natural, No MSG Added* • 278118, 5lb

Blue Cheese Dip and Dressing Mix • 278122, 5lb

Dip Recipe:

8 ounces sour cream

8 ounces cream cheese (softened)

½ cup mix

Mix together cream cheese and sour cream until smooth. Add mix and stir again. Refrigerate for 30 minutes or more. Serve.

Dressing Recipe:

8 ounces sour cream

8oz mayonnaise

2-3 Tbsp. red or white vinegar

½ cup water

½ cup mix

4 oz. blue cheese crumbles

Mix the first 5 ingredients together until they are smooth; fold in Blue Cheese Crumbles; Refrigerate 30 minutes and serve.

Chesapeake Bay Dip Mix, Natural • 278211, 5lb

Dip Recipe:

8 ounces sour cream

8 ounces cream cheese (softened)

1 Tbsp. mix

2 Tbsp. fresh chives or green onions

8oz. crab meat or cooked shrimp (optional)

Blend ingredients together. Refrigerate for 30 minutes or more. Serve.

Jalapeño Dip Mix • 278217, 5lb

Wasabi Ginger Dip Mix • 278221, 5lb

Dip Recipe:

8 ounces sour cream

3-4 Tbsp. mix

Mix together well. Refrigerate for 30 or more minutes. Serve.

Creative uses for Savory Dip Mixes

- * Use mixes as a seasoning or marinade for meats and poultry.
- * Make unique macaroni and potato salads by mixing certain dip mixes with mayonnaise.
- * Make creamy style salad dressings by adding sour cream, vinegar and mayonnaise.
- * Use prepared dips as toppings for baked potatoes, pasta, rice, vegetables and casseroles.
- * Use dry dip mixes to season popcorn and other snack mixes.



**No MSG Added except what naturally occurs in meat, cheese, milk, fruit, vegetables and grains.*



Your Guide To *Savory* dips & dressing mixes



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Savory Dip & Dressing Mixes

Ranch Dip & Dressing Mix • 277100, 5lb • 277102, 25lb
Ranch Dip & Dressing Mix, Natural, No MSG Added* • 277110, 5lb
Bacon Ranch Dip & Dressing Mix, Natural, No MSG Added* • 277110, 5lb

Dip Recipe:

8 ounces sour cream

¼ cup mix

Mix ingredients together until thoroughly blended. Refrigerate for at least 30 minutes, serve.

Dressing Recipe:

½ cup mix

¾ cup water

2¼ cups mayonnaise

Whisk the water and mayonnaise together. Add the mix and whisk; let set for 10 minutes.

Creamy Cole Slaw Dressing Mix, Natural, No MSG Added* • 277203, 2/5lb

Recipe:

½ head of cabbage, shredded

1 cup mayonnaise

2 Tbsp. mix

Mix the dressing together, then fold in your cabbage, let set for 1 hour or more refrigerated and serve.

Amish Macaroni Salad Mix, Natural • 277220, 10lb

Recipe:

1 lb. elbow macaroni

2 cups mayonnaise

1 cup water

1 cup mix

3-4 hard boiled eggs - peeled and chopped (optional)

Mix mayonnaise, water, and Amish Macaroni Mix together and set aside. Cook macaroni in boiling water; cool well under cold water; drain well. Fold the drained macaroni & egg into the dressing, cover and refrigerate overnight.

For nutritional and ingredient information,
visit our website at:
www.dutchvalleyfoods.com



Dutch Potato Salad Mix, Natural • 277225, 10lb

Recipe:

8 cups cooked potatoes - diced

1 cup mayonnaise

1 cup Dutch Potato Salad Mix

½ cup water

3-6 hard boiled eggs - peeled and diced (optional)

Mix mayonnaise, water, and mix together and set aside. Cook macaroni in boiling water; cool well under cold water; drain well.

Fold the drained macaroni & egg into the dressing. Cover and refrigerate overnight.

Pickled Red Beet Egg Mix, Natural • 277235, 10lb

Recipe:

3 cups warm water

1 cup mix

12 eggs, hard boiled and peeled

Place eggs in a pan with enough water to cover them; bring to a boil. When the eggs begin to boil, cover them and remove them from the burner to steam for 20 minutes. Cool the eggs in running water and peel. Mix the warm water and Pickled Red Beet Egg Mix until dissolved. Pour the liquid over the eggs and refrigerate overnight (stir occasionally).

Bacon & Onion Flavored Dip Mix • 278100, 5lb

Dip Recipe:

8 ounces sour cream

3 Tbsp. mix

2 Tbsp. honey

Mix together well. Refrigerate for 30 or more minutes. Serve.

Bacon Horseradish Dip Mix • 278102, 5lb
Cucumber Dill Dip Mix, No MSG Added* • 278103, 5lb • 278104, 25lb
Vegetable Dip Mix • 278112, 5lb
Cheddar Ranch Dip Mix • 278125, 5lb
Ranch Dip Mix, Natural, No MSG Added* • 278130, 5lb
Pesto Dip Mix, Natural, No MSG Added* • 278206, 5lb
BLT Dip Mix • 278215, 5lb
Parmesan Peppercorn Dip Mix • 278219, 5lb

Dip Recipe:

8 ounces sour cream

¼ cup mix

Mix together well. Refrigerate for 30 or more minutes. Serve.

Garlic and Herb Dip Mix, Natural, No MSG Added* • 278105, 5lb

French Onion Dip Mix • 278105, 5lb

Dip Recipe:

8 ounces sour cream

8 ounces cream cheese (softened)

¼ cup mix

Blend ingredients together until smooth. Refrigerate at least 30 minutes.



Nacho Cheese Dip Mix • 278107, 5lb

Dip Recipe:

8 ounces sour cream

4-6 Tbsp. mix

Whip together well until smooth. Chill for at least 30 minutes. Serve.

Southwest Dip Mix • 278109, 5lb

Dip Recipe:

8 ounces sour cream

3 Tbsp. mix

Mix together well, refrigerate for 30 minutes or more. Serve.

Sun Dried Tomato & Basil Dip Mix, No MSG Added* • 278110, 5lb

Dip Recipe:

8 ounces sour cream

5 Tbsp. mix

3 Tbsp. warm water

Mix the water and powder and let set for 5 minutes. Add the sour cream and refrigerate for 30 or more minutes. Serve.

