



### **French Onion Dill Dip**

*Serve with Assorted Vegetable Dippers & Chips*

4 ounces French onion cream cheese, softened

4 ounces sour cream

1 Tablespoon finely chopped fresh dill

1/4 teaspoon seasoned salt

Garnish: small fresh dill sprig

Serve with: sliced vegetable dippers (cut into narrow, bite sized, roughly 1/2-inch diameter sticks - zucchini, carrots, yellow summer squash, and cucumbers); ruffled potato chips as desired

- In medium bowl, beat cream cheese, sour cream, dill, and salt with an electric mixer on low speed, then medium speed until fluffy. Cover; chill while preparing vegetables. If dip becomes too thick, thin with about 1 Tablespoon milk until desired consistency.
- Cut selected vegetables into long sticks approximately the same length. If preparing ahead of time, place in small plastic bags; chill for up to 24 hours.
- Serve dip in small bowl; garnish with small dill sprig; serve with vegetable sticks and potato chips. Yield: Serves 4
- For larger parties: double the recipe.

**About the Recipe:** Using onion cream cheese is an easy way to add onions to the dip with no chopping. Then just add some fresh dill, which makes the flavor unbeatable. It pairs well with freshly cut vegetables or use it as a spread for sandwiches. This recipe can be prepared ahead of time, and it's so easy to stir together. Everyone loves an appetizer that's served with dippers.

**Cocktail Pairing:** *Our French 75*, p. 84, *Every Cocktail Has a Twist*