



Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

The Life of the Party

An ideal way to begin the festivities is with tasty and eye-appealing dips. Here are a few suggestions.

Creamy Cheese Dip

TO PREPARE: 15 MIN.

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| 8 oz. cream cheese, softened | 1 teaspoon Worcestershire sauce |
| 1/2 cup thick sour cream | Few drops Tabasco |
| 2 tablespoons prepared horseradish | 1/4 teaspoon celery salt |
| 1 teaspoon minced onion | 1/2 clove garlic, crushed in a garlic press or minced |

Blend ingredients together in order listed. Beat until smooth and creamy. Chill thoroughly. Garnish with chopped parsley.

About 1 1/2 cups dip

Clam Appetizer Dip

Follow recipe for Creamy Cheese Dip. Drain and reserve liquid from 1 10-oz. can clams. Decrease cream cheese to 6 oz. Omit sour cream, onion, and celery salt. Blend in reserved clam liquid, 1 tablespoon lemon juice, 1/2 teaspoon salt, and 1/8 teaspoon black pepper. Mix in the clams. Sprinkle with paprika.

About 2 cups dip

Tomato-Cheese Dip

TO PREPARE: 15 MIN.

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| 4 oz. process sharp Cheddar cheese, grated | 2 tablespoons thick sour cream |
| 3 oz. Blue cheese | 1 teaspoon Worcestershire sauce |
| 3 oz. cream cheese, softened | Few drops Tabasco |
| 1/2 cup tomato sauce | 1/4 teaspoon garlic salt |

Blend ingredients together in order listed. Beat until smooth and creamy. Chill thoroughly.

About 1 1/2 cups dip

Swiss-Cheese Dip

Follow recipe for Tomato-Cheese Dip. Substitute 6 oz. process Swiss cheese, grated, for the cream cheese. Omit tomato sauce, Tabasco, and garlic salt. Increase sour cream to 1 cup and Worcestershire sauce to 2 teaspoons. Blend in 1 teaspoon paprika and 1/2 clove garlic, minced.

Pineapple-Cheese Dip

Follow recipe for Tomato-Cheese Dip. Omit Cheddar cheese, tomato sauce, and garlic salt. Add 3 tablespoons pineapple juice and 1 teaspoon minced onion. Increase Worcestershire sauce to 2 teaspoons. Garnish with crushed pineapple and pimiento-stuffed olive slices.

Deviled Cottage-Cheese Dip

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN.

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|---------------------------------------|-----------------------------------|
| 1 cup cream-style cottage cheese | 3 tablespoons chopped ripe olives |
| 1 3-oz. can deviled ham | 2 teaspoons grated onion |
| 3 tablespoons finely chopped pimiento | Few drops Tabasco |
- Mix the cottage cheese with deviled ham. (If a more moist consistency is desired, add 2 to 4 tablespoons cream.) Blend in remaining ingredients. Chill thoroughly. Garnish with ripe-olive slices and pimiento pieces.

About 1 1/2 cups dip

Cottage-Cheese Dip

Follow recipe for Deviled Cottage-Cheese Dip. Omit deviled ham, pimiento, and olives. Blend in 2 tablespoons thick sour cream and 2 tablespoons mayonnaise. Garnish with chopped chives.

Editor's Note: An electric blender puts these provocatively-flavored dips on your appetizer tray in no time at all. Though a little more time consuming, a bowl and rotary beater may be used.