



**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.

- |                                    |   |
|------------------------------------|---|
| 8 oz. cream cheese, softened       | 1 teaspoon Worcestershire sauce                     |
| ½ cup thick sour cream             | Few drops Tabasco                                   |
| 2 tablespoons prepared horseradish | ¼ teaspoon celery salt                              |
| 1 teaspoon minced onion            | ½ 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 1½ 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, ½ teaspoon salt, and ¼ teaspoon black pepper. Mix in the clams. Sprinkle with paprika.

About 2 cups dip

## Tomato-Cheese Dip

TO PREPARE: 15 MIN.

- |  |                                 |
|--|---------------------------------|
| 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               |
| ½ cup tomato sauce                         | ¼ teaspoon garlic salt          |

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

About 1½ 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 ½ 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.

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| 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 1½ 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.