

Spreads & Dips **Make Every Day a Holiday!**

We've grouped these family favorites together for you.

- Garlic Aoli
- Roasted Red Pepper Spread
- Pesto Spread
- Honey Mustard Sauce
- Sun Dried Tomato Spread

Garlic Aoli

Ingredients:

2 cloves garlic	1/2 cup sour cream
1 cup mayo	1 Tbsp celery seed
1 lemon juiced	1/4 cup extra virgin olive oil
Kosher salt	Freshly ground black pepper
2 Tbsp. fresh chives	

Directions:

Mince garlic and mash into a paste. Put in a large bowl. Add sour cream, mayo, celery seed, lemon juice, and oil. Season with salt and pepper.

Taste, adjust seasoning, if necessary.

Serves 6 - 8

This is especially delicious served on the side with crab cakes or fingerling potatoes...roasted or boiled

Roasted Red Pepper Spread

Ingredients:

- 1 roasted red pepper, from jar, packed in oil – drain and chop
- 1/2 cup mayonnaise
- 1/8 tsp. black pepper
- 1/8 tsp. salt

Mix all ingredients by hand. Makes 1/2 cup

Pesto Spread

Ingredients:

- ½ cup of prepared pesto (see our recipe)
- ½ cup mayonnaise

Mix by hand. Makes 1 cup

Honey Mustard Sauce

Ingredients:

- ½ cup yellow mustard
- ½ cup brown sugar
- 1/8 cup honey

Mix by hand. Makes 1 cup

Sun Dried Tomato Spread

Ingredients:

- 4 or 5 sun dried tomatoes, packed in olive oil – chopped
- ½ cup mayonnaise
- 1/8 tsp. black pepper

Mix by hand. Makes ½ cup