

Delicious Dips from the ITS Summer BBQ Tasty Dip Contest

Yale Information Technology Services, June 28, 2013

GRAND PRIZE WINNER

Hungarian Cheese Spread (Korozott)

Submitted by Bobbie Routhier, Senior Software Engineer, Solution Support

Makes 1-1/2 to 2 cups

1 8-ounce package cream cheese
1/4 pound butter
3 tablespoons sour cream
3 to 4 green onions, including stalk, chopped
1 tablespoon prepared mustard
2 teaspoons Hungarian paprika
1 to 1-1/2 teaspoons caraway seeds
1/2 teaspoon salt
1/4 pound feta cheese

1. Bring cream cheese and butter to room temperature.
2. Put in a bowl along with the remaining ingredients. Blend well.
3. Transfer mixture to a serving plate and shape into a smooth mound. If desired, mold into the shape of an artichoke using a spoon dipped in hot water.

Variation: To use as a dip, add more sour cream and serve in a bowl. Save some of the green onion for garnish.

Crackers and pumpernickel or rye bread are great with this dip. Veggies can also be served alongside.

RUNNERS UP

Cowboy Chili

Submitted by Mary-Kay Kaminski, Change Management Specialist

Makes approximately 6 cups

1 can black beans, drained
1 can black-eyed peas, drained
2 cans Rotel diced tomatoes with chilis, drained (I sometimes substitute salsa)
1 box frozen corn (I've used canned corn also)
1 bunch scallions (chopped)
1 bunch cilantro (chopped)
1 small can green chilis, undrained
1 pack Good Seasons Italian Dressing, make according to package
1 avocado, chopped

1. Mix all ingredients. Add good dressing and let sit overnight or at least 6 hours.
2. Before serving add fresh chopped avocado. Serve w/chips.

Buffalo Chicken Dip

Submitted by Casey Watts, Assistant Manager, Student Technology Collaborative
Makes 5 cups

2 10-ounce cans chunk chicken, drained
2 8-ounce packages cream cheese, softened
1 cup Ranch dressing
3/4 cup pepper sauce (such as Frank's Red Hot)
1-1/2 cups shredded Cheddar cheese
1 bunch celery, cleaned and cut into 4-inch pieces
1 8-ounce box chicken-flavored crackers

1. Heat chicken and hot sauce in a skillet over medium heat, until heated through.
2. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm.
3. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover, and cook on low setting until hot and bubbly.
4. Serve with celery sticks and crackers.

Layered Hot Mexican Dip

Submitted by Cheryl Boeher, Manager, Major Incident and Problem
Makes approximately 4 cups

1 package cream cheese
1 15-ounce can refried beans
1 16-ounce jar salsa (mild, medium or hot)
1 8-ounce package of shredded Mexican cheese blend
1 small can sliced black olives OR 1 small can green chilis (mild or medium)

1. In a deep oven-proof dish, use each ingredient in order to create a layer beginning with the cream cheese.
2. Heat in oven until cheese melts and dip is warmed through.