

From Tricia Bradberry
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Dill Pickle Dip GOOD!

Recipe from: Created by Cathy Pollak for NoblePig.com. | Serves: 3 cups

Ingredients

- 1 (8 oz) package cream cheese, softened
- 1/3 cup diced red onion
- 1/4 cup pickle juice
- 2 teaspoons finely chopped garlic
- 1 teaspoon Old Bay seasoning
- 1 teaspoon coarse ground pepper
- 2 cups diced pickles (give a whirl in food processor to make less chunky)

Directions

In a large bowl add cream cheese, red onion, pickle juice, garlic, Old Bay seasoning and pepper. Combine with a hand mixer. Add pickles and continue mixing until fully combined. Refrigerate at least 3 hours and up to three days before serving.

4 Ingredient Dill Pickle Dip

Author: Holly N.

Serves: 1½ cups

Ingredients

- 12 oz cream cheese, softened
- 5-6 tablespoons pickle juice
- ½ cup finely chopped dill pickle
- 1 tablespoon fresh dill, chopped

Instructions

Mix cream cheese until soft, add in pickle juice a little at a time to reach desired consistency. Remember the dip will be thicker once refrigerated.

Stir in chopped pickle and fresh dill.

Refrigerate 30 minutes before serving.