

2019 Cooking Contest Recipes

Spinach Artichoke Dip

1 (10 oz.) package chopped spinach, thawed and drained

1 can quartered marinated artichoke hearts, drained and minced

1 container garlic and herbs soft spreadable cheese (I use Alouette brand)

1 cup shredded Parmesan cheese

1 (8 oz.) container sour cream

Drain spinach well, pressing between layers of paper towels. Combine all ingredients. Spoon into lightly greased 8x8 inch dish and bake at 400 degrees for 20 minutes or until bubbly. Serve in a bread bowl with crackers or chips.

Joan Smith, Autauga County

Charleston Cheese Dip

½ cup mayonnaise

1 (8 oz.) package cream cheese, softened

1 cup sharp cheddar cheese, grated

½ cup Monterey jack cheese, grated

2 green onions, finely chopped

1 dash cayenne pepper

8 butter crackers, such as Ritz, crushed

Preheat oven to 350 degrees. Mix mayonnaise, cream cheese, grated cheeses, green onions and cayenne pepper together. Put in baking dish or 9" skillet. Top with crushed crackers. Bake about 15 minutes. Serve with corn chips, crackers, vegetables, etc. for dipping

Barbara Lawson, Baldwin County

Creamy Bacon Ranch Dip

8 slices bacon, cooked until crisp, cooled and crumbled into bits

1 (8 oz.) package cream cheese, softened

1 ¼ cups sour cream

1 (1 oz.) package ranch dressing mix

1 cup finely shredded sharp cheddar cheese

1/3 cup chopped green onions

Fresh vegetables and crackers for serving

Place cream cheese in a medium bowl. Using an electric hand mixer whip until smooth. Add sour cream and mix until smooth. Add dressing mix, cheddar cheese, green onions and back. Stir and fold until well blended. Serve with vegetables and crackers. Store dip in refrigerator in an airtight container. If you'd like to have some of the cheddar, onions and bacon on top of the dip just set some aside before mixing into the rest.

Brandy Abel, Blount County

Crazy Good Corn Dip

4 cans Mexicorn, drained	¼ cup jarred, diced jalapenos
1 cup sour cream	1 teaspoon cumin
½ cup mayonnaise	1 teaspoon garlic salt
1 fresh jalapeno, seeded and chopped	1/8 teaspoon red pepper

Mix all together. Chill overnight. Serve with Tortilla chips.

Charlene Powell, Butler County

Million Dollar Dip

½ cup slivered almonds, toasted	½ teaspoon Worcestershire sauce
2 cups real mayonnaise	2 cups shredded sharp cheddar cheese
1 (8 oz.) package cream cheese, softened	10 slices bacon, cooked and crumbled
½ teaspoon garlic powder	1 bunch green onions, thinly sliced
½ teaspoon lemon pepper	

Preheat oven to 350 degrees. Spread the almonds in single layer on a baking sheet. Toast 6-8 minutes until lightly golden. Cool.

In a medium size mixing bowl using an electric mixer, cream together cream cheese, mayonnaise, garlic powder, lemon pepper and Worcestershire sauce.

By hand, mix in the cheese, bacon, green onions and almonds. Mix well.

Place into an airtight container and chill for at least 6 hours, preferably overnight.

Serve with crackers, vegetables or pita chips for dipping.

Phyllis Johnson, Calhoun County

Tzatziki-Hummus Layered Dip

10 oz. Hummus spread	2-3 cups Tzatziki sauce (commercial or homemade)**
1 teaspoon Greek seasoning*	1-pint grape or cherry tomatoes, sliced
5 oz. Feta cheese (goat's milk cheese)	3 spring onions, sliced (white part and some green)
½ cup pitted black olives, sliced	Pita chips
1 medium to large cucumber, diced	

Spread Hummus evenly in a pie plate and sprinkle with Greek seasoning. Layer Feta cheese over Hummus (break up large pieces). Layer olives and diced cucumber over the Feta cheese. Carefully spread Tzatziki sauce on top of olives and cucumber. Top with sliced tomatoes and spring onions. Chill until ready to serve. Serve with Pita chips

*Greek Seasoning = 2 teaspoons each of salt, garlic powder, basil, oregano, 1 teaspoon each of cinnamon, black pepper, parsley, rosemary, dill weed, marjoram, cornstarch, ½ teaspoon each of thyme and nutmeg. Mix together and store in small zip lock bag.

**Tzatziki Sauce = 2 cups plain Greek yogurt (cow's milk, commercial or homemade), 1 large cucumber peeled and grated, 1 teaspoon salt, 4 cloves garlic mashed through garlic press, pinch of cayenne pepper or to taste, ½ lemon juiced, 2 tablespoons dill weed, salt and black pepper to taste.

Sprinkle grated cucumber with salt and let stand in a bowl 10-15 minutes to draw juice. Drain juice off and press cucumber in paper towels to squeeze out as much moisture as possible. In another bowl, mix cucumber into yogurt. Add garlic cayenne, and lemon juice. Mix well. Stir in dill and season to taste with salt and pepper. Cover and refrigerate 34 hours or overnight. (When serving along, garnish with sprig of fresh dill and a sprinkle of cayenne.)

Mary Helen Benford, Chambers County

Chareslton Cheese Dip

1 (8 oz.) package cream cheese, softened	1 ¼ cups chopped bacon, divided
8 oz. sour cream	1 cup mozzarella cheese, divided
1 ½ cups shredded cheddar cheese, divided	1 tablespoon green onion, chopped (optional)
1 package Hidden Valley dry ranch dressing mix	
1 cup shredded chicken (can use canned chicken or rotisserie chicken)	

Mix cream cheese and sour cream together. Add the dressing mix, 1 cup cheddar cheese and ½ cup mozzarella cheese until well combined and smooth. Fold in shredded chicken and 1 cup chopped bacon. For a warm dip, put the dip mixture in a dish topped with ½ cup cheddar cheese and ½ cup mozzarella cheese and ¼ cup bacon. Bake at 350 degrees until the dip is heated thoroughly and bubbly. This dip can also be served at room temperature. This dip may be served in a purple cabbage and garnished with radishes, cauliflower, etc. for a more decorative dish. Serve with corn chips, crackers, vegetables or whatever your heart desires.

Shirley Lumsden, Cherokee County

Ham and Cheese Dip

1 (8 oz.) block of cream cheese, softened	½ cup Mayonnaise
1 (5 oz.) can smoked ham, drained and finely chopped	1 tablespoon dry ranch dressing mix
4 oz. of Colby Jack cheese, shredded	1 tablespoon buttermilk
	2 green onions, finely chopped (use blades only)

With hand mixer combine cream cheese and mayonnaise, add cheese and mix well. Stir in dry ranch dressing mix and buttermilk. Fold in chopped ham and green onion. Serve with assorted chopped vegetables (baby carrots, celery, cucumbers, peppers, etc.).

Deborah Dick, Clay County

Old Philadelphia Pecan Dip

1 cup pecans, chopped	2 tablespoons milk
2 tablespoons butter	2 (3 oz.) jars dried beef, chopped
½ teaspoon salt	½ cup green bell pepper, diced
1 (16 oz.) tub sour cream	1 tablespoon onion flakes
2 (8 oz.) packages cream cheese	¼ teaspoon garlic salt

Preheat oven to 350 degrees. Saute pecans with salt and butter in small frying pan over medium low heat until toasted. Set aside. Blend cream cheese and sour cream with milk. Stir in the dried beef, green pepper, onion flakes and garlic salt. Put in 9x5 inch casserole dish and bake for 20 minutes. Remove from oven and sprinkle with pecans. Serve with crackers.

Pat Sexton, Crenshaw County

BBQ Chicken Dip

2 (8 oz.) packages cream cheese, softened
¼ cup bbq sauce
½ teaspoon garlic powder
1 ½ cups chopped chicken
1/3 cup corn
2 green onions, sliced
½ cup shredded pepper jack cheese
½ cup shredded cheddar cheese
Chopped red onion, cilantro and additional bbq sauce for garnish

First mix the cream cheese, bbq sauce and garlic powder until smooth. Then add the chopped chicken, corn, sliced green onions, ¼ cup of the pepper jack and cheddar cheeses and mix well. Next transfer to an oven safe dish and bake at 375 degrees for 15 minutes. Remove from oven and sprinkle with remainder of pepper jack and cheddar cheese then return to oven and bake for another 10 minutes. Finally remove from oven and drizzle with additional bbq sauce. Garnish with chopped red onion and cilantro. Enjoy!

Lyndsey Rasco, Cullman County

Hot Corn Dip

2 cans Mexicorn	½ cup grated parmesan cheese
½ cup mayonnaise	½ teaspoon salt
1 cup cream cheese	¼ teaspoon pepper
1-2 jalapeno peppers, finely chopped	10 slices bacon, cooked and crumbled
1 cup grated cheddar cheese	2 green onions, sliced
2 cups grated mozzarella cheese, divided	Additional green onions for garnish

Preheat oven to 350 degrees. Grease case iron skillet, casserole dish or pie plate. In a large bowl, combine corn, mayonnaise, cream cheese, jalapenos, cheddar cheese, 1.5 cups mozzarella cheese and parmesan cheese. Stir well until fully combined. Season the mixture with salt and pepper. Add crumbled bacon and green onions. Stir until combined. Spread the mixture in the prepared dish/skillet and top with remaining mozzarella cheese. Bake for 30 minutes or until bubbly. Turn on broiler and bake for 1-2 minutes more until golden brown on top. Serve the dip warm from the oven with crackers or tortilla chips.

Debbie Baker, Dale County

Buffalo Chicken Dip

1 cup shredded chicken
8 oz. cream cheese
1 cup ranch dressing
½ cup hot sauce
1 ½ cups shredded cheese

Preheat oven to 350 degrees. In a large bowl, combine everything except ½ cup of shredded cheese. Mix well. with a spatula, spread the mixture evenly into an oven safe dish. Sprinkle the remaining ½ cup cheese over the top of the mixture before placing the dish in the oven. Bake for 20 minutes or until cheese is melted on top. Serve hot with tortilla chips or baguette bread slices.

Lark Edgar, Elmore County

Zesty Bacon-Corn Dip

1 ½ cups shoepeg corn, cooked/charred	2 tablespoons wickles jalapeno relish
1 (8 oz.) package cream cheese	½ teaspoon garlic salt
1 ½ cups sour cream	¼ teaspoon onion powder
1 ½ cups Mexican blend shredded cheddar cheese	Pinch of cayenne pepper to taste
4 slices cooked-crisp bacon, crumbled	Dash of salt and pepper to taste

Mix all ingredients with mixer. Bake at 325 degrees for 25 minutes or serve cold. Garnish with green onion and jalapeno relish. Serve with tortilla chips or crackers

Kasey Gross, Etowah County

Savory Corn Dip

- 1 (8 oz.) package cream cheese
- 1 cup sour cream
- 1 (3/4 package) Good Seasons Garlic and Herb salad dressing mix
- 1 (15.25 oz.) can yellow kernel corn
- 1 (8 oz.) can water chestnuts, drained and chopped
- 1 cup roasted pineapple and habanero glaze sauce

Beat cream cheese, sour cream and dressing mix until smooth. Add all other ingredients and mix well. refrigerate until set up. Serve with assortment of crackers.

Mary Tucker, Fayette County

Slow Cooker Chicken Ranch Bacon Dip

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| 2 lbs. boneless skinless chicken breasts | 1 oz. package ranch dressing mix equal to 2 tablespoons |
| 16 oz. cream cheese, softened | 2 tablespoons hot sauce, optional |
| 1 ½ cups shredded cheddar (reserve ½ cup for garnish) | 1 package real bacon bits (for garnish) |
| 1 cup chicken broth | |

Add the chicken, cream cheese, cheddar cheese, chicken broth, ranch seasoning mix, and hot sauce to the slow cooker. Heat on low for 4 hours or on high for 2 hours. Remove the chicken and place on a large cutting board. Use two forks to finely shred it. Add it back to the slow cooker and mix to combine. Top with additional ½ cup shredded cheddar and bacon bits. Heat on low until ready to serve. (if you won't be serving for a few hours, heat on warm.)

Shannon Murray, Franklin County

BLT Dip

- 1 cup sour cream
- 1 cup mayonnaise
- 1 lb. cooked pork bacon, crumbled (retain some for garnish)
- 1 cup chopped seeded tomatoes (retain some for garnish)
- 1 tablespoon chopped green onions for garnish (optional)
- Chips or crackers of your choice

In a large bowl, combine sour cream, mayonnaise, bacon and tomatoes. Refrigerate until serving. Garnish and serve with crackers. Prep time 10 minutes. Yields 3 cups.

Elizabeth Usery, Geneva County

Million Dollar Dip

5 green onions, chopped
1 (8 oz.) package cheddar cheese
1 ½ cups mayonnaise

½ cup chopped bacon
½ cup roasted peanuts, chopped fine

Add green onions, cheddar cheese, mayonnaise, bacon and peanuts in a small bowl. Mix until combined and chill for at least 2 hours. Serve with your favorite crackers.

Charlene Roney, Houston County

Sun Dried Tomato and Pesto Dip

16 oz. cream cheese
½ cup basil pesto
1 1/3 cup sun dried tomatoes. In oil, julienned
(drain & pat oil on paper towels)
2 cups freshly shredded parmesan cheese

16 oz. sour cream
3 teaspoons garlic powder
1 teaspoon dried basil
½ teaspoon dried oregano
½ teaspoon dried thyme

Preheat oven to 350 degrees. Combine 8 oz. cream cheese and pesto. Spread on bottom of small baking dish (pie pan size). Combine remaining 8 oz. cream cheese, sun dried tomatoes, parmesan cheese, sour cream & dried herbs. Mix well. spread evenly over pesto mixture. Bake 25 minutes or until hot and bubbly. Serve warm.

Polly McClure, Jefferson County

Tammy's Corn Dip

1 12 ounce can of Mexican corn, drained
1 7 ounce can shoepeg corn, drained
½ c sour cream
½ c mayonnaise
½ c chopped green onions
2 c shredded cheddar cheese

Mix all ingredients together and serve with Ritz crackers.

Daphne Oliver, Lawrence County

Smoked Gouda and Bacon Dip

1 can Pillsbury refrigerated French bread
8 oz. smoked Gouda cheese, shredded (about 2
cups)
1 (8 oz.) package cream cheese, softened
½ cup mayonnaise

½ cup sour cream
1/8 teaspoon crushed red pepper
1 cup cooked chopped bacon
¼ cup sliced green onion

Preheat oven to 350 degrees. Bake French loaf as directed on can, cool before slicing. Spray pie plate with cooking spray. In medium bowl, mix Gouda cheese, cream cheese, mayonnaise, sour cream, and

crushed red pepper. Mix on low speed with electric mixer until well mixed. Reserve 2 tablespoons and set aside. Stir in remaining bacon and 3 tablespoons of green onion. Transfer mixture to pie plate. Bake 20-25 minutes or until dip is heated through. Top with remaining bacon and green onions. Serve hot dip with sliced French bread.

Barbara Whatley, Lee County

Million Dollar Dip

½ cup bacon bits	½ cup chopped almonds
5 green onions (chopped)	8 oz. cheddar cheese
1 ½ cup mayonnaise	4 tablespoons cream cheese

Mix cream cheese and mayo together. Add remaining ingredients. Cover and chill for at least 2 hours. Serve with chips or crackers.

Miranda Looney, Limestone County

Beer Cheese Dip

16 oz. cream cheese	1 teaspoon garlic powder
½ cup sour cream	½ teaspoon smoked paprika
1 2/3 cups shredded mozzarella	½ teaspoon chili powder
¾ cup IPA beer	½ teaspoon salt
½ cup shredded cheddar cheese	8 slices crumbled bacon
2 tablespoons cornstarch	Crackers or baguette slices

Preheat oven to 350 degrees. Spray an oven-safe dish with cooking spray. Add cream cheese, sour cream, mozzarella, beer, cheddar, cornstarch, garlic powder, paprika, chili powder, and salt into a blender. Process on high until smooth. Stir in the majority of the bacon (reserve about 2 tablespoons for topping). Pour dip into prepared dish and sprinkle reserved bacon on top. Bake 15-20 minutes. serve with crackers or baguette slices.

Lee Freeland, Mobile County

Bacon Cheddar Dip

4 green onions, chopped	4 dashes hot sauce
2 cups shredded cheddar cheese	½ teaspoon dry mustard powder
1 cup sour cream	½ teaspoon garlic powder
1 cup mayonnaise	8 slices of bacon, cooked crisp and crumbled

Combine all ingredients in a bowl. Refrigerate at least 1 hour before serving. Serve with crackers, veggies or sour dough bread chunks.

Dora Rider, Monroe County

Warm & Creamy Bacon Dip

2 (2.8 oz.) Real Bacon Pieces pouches	1 (8 oz.) package cream cheese, softened
1 (16 oz.) container sour cream	2 teaspoons garlic salt
2 ½ cups shredded Swiss cheese	

Preheat oven to 400 degrees. In a skillet, heat bacon bits until crispy. Place on paper towel to absorb grease. In a bowl, combine all ingredients (withhold ½ cup shredded Swiss cheese), including bacon. Place in 1-quart baking dish. Cover with lid or aluminum foil. Bake for 20 minutes. remove from oven, uncover and sprinkle remaining ½ cup shredded cheese on top. Return to the oven and bake an additional 10 minutes. Serve with veggies, crackers and/or chips.

Additional serving option: hollow out a round sourdough loaf, wrap in foil and bake on 400 degrees for 20 minutes. remove from oven, uncover and sprinkle remaining ½ cup shredded cheese. Return to oven and bake for an additional 10 minutes.

Amy Belcher, Montgomery County

Taco Dip

2 (8 oz.) packages cream cheese, softened	1 package dry taco seasoning
1 (16 oz.) container sour cream	2 cups shredded cheese

Mix all ingredients except the cheese with mixer. Spread into desired dish. Toppings: (add in this order) lettuce, tomato, black olives, diced celery, sliced water chestnuts, chopped onion, cheese. Serve with tortilla chips. Serves 10.

Pat Norred, Randolph County

Baked Cheese Sausage Dip

1 (12-14") loaf baked bread	2 cups sharp cheddar cheese, grated
1 lb. hot bulk pork sausage	1 (4.5 oz.) can green chilies, chopped
1 (8 oz.) package cream cheese	1 large bag of Frito scoops
1 (8 oz.) container sour cream	

Hollow out bread to make a bowl. Brown sausage and drain. Mix together cream cheese, sour cream, sausage, cheddar cheese and green chilies. Spoon mixture into bread bowl and bake at 350 degrees for 45 minutes. serve warm with Frito scoops.

Becky Martin, Russell County

Fiesta Dip

1 (8 oz.) package cream cheese, softened	¼ cup diced tomato
1 ½ cups sour cream	½ cup iceberg lettuce, finely chopped
1 packet taco seasoning	2 tablespoons diced onion
Toppings: ½ cup sour cream	2 tablespoons sliced olives
1 ½ cups shredded Mexican cheese blend	

Mix cream cheese with mixer until fluffy. Add 1 ½ cups sour cream and taco seasoning and mix to combine. Spread into a dish (any size, I used a 1-quart round casserole dish). Top with toppings in order listed.

Jan Parker, St. Clair County

Smokey Pumpkin Pepita Dip

1 (8 oz.) package cream cheese, softened (microwave if necessary)	½ teaspoon, onion powder
½ cup shredded cheddar cheese	½ teaspoon garlic powder
½ cup pure pumpkin puree	½ teaspoon smoked paprika
½ cup roasted pepitas (shelled pumpkin seeds)	½ teaspoon kosher salt, plus more to taste
5 slices bacon, cooked and crumbled	½ teaspoon black pepper, plus more to taste
3 green onions, thinly sliced	¼ teaspoon ground cinnamon

In a medium bowl, combine all above ingredients until well incorporated. Season with additional salt and pepper to taste. Chill until ready to serve. When ready to serve, reheat dip in microwave just until warm. Stir again. Garnish with extra bacon and chives, if desired. Serve with rosemary crackers and/or naan.

Tanya Poole, Sumter County

Spinach & Greek Yogurt with Water Chestnuts Dip

10 oz. fresh baby spinach
1 (16 oz.) container nonfat plain Greek yogurt
1 cup mayonnaise
1 package Knorr vegetable recipe mix
1 (8 oz.) can water chestnuts
3 green onions

Steam baby spinach for 3 minutes. Drain off any water and cool. Squeeze dry and chop. Place spinach in medium size mixing bowl. Add yogurt, mayonnaise, package of Knorr vegetable recipe mix to spinach. Drain and chop water chestnuts and add to mixture. Clean and chop white and light green portion of green onions. Add to mixture. Stir all ingredients together. Chill if desired. Serve with favorite veggie or chip dippers.

Lucy Lawrence, Tallapoosa County

Bacon, Cheddar, Ranch Dip

1 cup mayonnaise

1 cup sour cream

1 package ranch dip mix

1 – 1 ½ cups Kraft triple cheddar cheese

3-4 slices bacon, cooked and crumbled

Mix first 3 ingredients together. Add 1 cup (up to 1 ½ cups) cheddar cheese and bacon. Refrigerate 1 hour or overnight. Serve with chips, pretzels, crackers or vegetables.

Debbie Ingram, Tuscaloosa County