

Crab Dip-Charlie Au

1 16oz. pkg. imitation crab
1 16oz. best foods mayonnaise
1 pkg. sharp cheddar cheese, shredded
3 stalks of green onions, chopped
¼ onion, diced
Garlic salt and pepper to taste

Preheat oven to 350°F. Using the in **Power Chef®**, chop imitation crab until no big pieces are left. Using the **Chop 'n Prep™**, chop green onion. Dice ¼ onion **Chop 'n Prep™**. Add all ingredients in a **Medium Thatsa® Bowl**. Mix well with the **Silicone Spatula**. Add salt and pepper to taste. Evenly spread out dip mixture in the **Ultra Pro 3.5 qt. pan** and bake at 350°F for 25-30 minutes uncovered. After baking, allow to sit for 5 minutes. Serve on slices of French bread or with soda crackers.

Spinach Dip-Karen Niki

1 lb. imitation crab
1 box of frozen spinach
1 can of water chestnuts
16 oz. sour cream
1 packet ranch dip mix

Using the **Power Chef®** chop crab, spinach and water chestnuts. Mix sour cream and ranch dip mix. Serve in a bowl. You can add mozzarella cheese and warm up.

Easy Dip Recipes

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Your Tupperware Consultant

No Fire S'mores Dip-Brenda Parinas

- 1 T Butter
- 1 package Milk Chocolate Chips
- 1 package large Marshmallows
- 1 package Graham Crackers

Preheat oven to 450°F. Place 1 T Butter in **Square UltraPro** and microwave for 20 seconds to melt. Remove from microwave and spread melted butter on bottom and sides of **the UltraPro**. Pour 1 package Milk Chocolate Chips into **UltraPro** and spread evenly to cover bottom of pan. Stand (flat side) large Marshmallows on top of the chips. Bake for 5-7 minutes or until Marshmallows are toasted to your preference (watch closely). Remove from oven and allow to rest for 5 minutes. Serve with graham crackers or sticks.

Kamaboko Dip-Shelly Kikila

- 2 pink and white kamaboko
- 1 8 oz. sour cream
- 1 c mayonnaise
- ½ round onion

Cut kamaboko in quarter and place in **Power Chef®**. Pull string about 15-20 times. Cut onion in quarter and place in **Chop 'n Prep™**. Pull string about 10 times. Place chopped onion and kamaboko in **Medium Thatsa® Bowl**. Add mayonnaise and sour cream and mix with **Silicone Spatula**. Chill in fridge for 1 hour and serve with Ritz crackers or Maui Onion Chips.

Kimchee Kalbi Dip-Lane Okamoto

- 1 lb. cooked kalbi, chopped
- 1 cup kimchee drained, chopped. (Save liquid)
- 8 oz. cream cheese
- 2 T mayonnaise
- 2 T sour cream
- 8 oz. shredded cheddar cheese
- Chives

Drain kimchee. Using the **Power Chef®**, chop kimchee, then kalbi. Place in **Thatsa® Bowl**. Blend cream cheese, mayo, sour cream and cheese. Add to bowl. Add reserved liquid. Mix ingredients and place in **9x 12 Ultra Pro Baking Dish**. Texturize top. Bake at 400°F for 20 minutes. Garnish with chopped chives.

Creamy Fruit Dip-Lisa Costa

- 1 8oz pkg. cream cheese, softened
- 1 cup honey flavored Greek yogurt
- 1 cup whipped cream topping (cool whip)
- 1 Tbsp. honey
- 1 tsp. cinnamon or Tupperware's Cinnamon Vanilla (opt.)

In **Power Chef®** w/whip paddle attachment, blend together cream cheese, yogurt, honey and cinnamon. Scrape sides down with **Silicone Spatula** and blend again to ensure everything is mixed. Fold in whipped cream until well incorporated. Serve w/ fruit, pretzels, graham crackers or your favorite cookies.

Variations: Use heavy whipping cream instead of Cool Whip. Whip first, using the **Power Chef®** whipping blade and proceed with instruction.