



Sundried Tomato & Basil Dip

Ingredients:

1 Lg. Container B2 Cafe Sun-Dried Tomato Cream Cheese

1/2 C. Sour Cream

1/2 C. Mayonnaise

1/4 to 1/3 C. Fresh Basil

1 Clove Garlic, finely minced

Salt and Black Pepper, to taste

Crushed Red Pepper Flakes, to taste



Preparation:

COMBINE all ingredients except the basil in a food processor.

PULSE until well incorporated.

ADD Basil and pulse until fully blended.

SAMPLE a taste and add extra salt, pepper, or crushed red pepper as needed.

CHILL for 1-2 hours.

SERVE with fresh veggies or bagel chips.

ENJOY!