



Doctor up your casseroles and guacamole with an addition of a tablespoon or two of **Watkins Blazin' Cajun Snack and Dip Seasoning**. Perhaps this recipe will prove it is more than a dip seasoning for sour cream and chips! **Cajun Caramel Corn:** 18 cups popped corn, 1-1/2 cups packed brown sugar, 1/2 cup butter, 1/3 cup light corn syrup, 1 tsp. lemon juice, 2 to 4 tsp. Blazin' Cajun Snack and Dip Seasoning, 1/2 tsp. baking soda. Heat oven to 200 degrees. In heavy saucepan, combine sugar, butter, syrup and lemon juice. Bring to a boil and continue boiling until mixture reaches 260 degrees on candy thermometer (hard ball stage). Remove from heat and stir in Watkins Cajun Seasoning and soda. Pour over popped corn and bake for one hour, stirring 2-3 times. Empty on to wax paper and break apart.

**Watkins Bacon & Cheddar Dip** makes a superb dip or potato topper with sour cream or a cheese ball with cream cheese. Place the flavored cream cheese into the center of a hamburger or turkey patty and grill. Spray a miniature muffin tin with Watkins Cooking Spray, place a wonton wrapper into each muffin spot, pre-cook the wontons for 3-5 minutes at 350 degrees until wonton begins to brown. Remove from oven and add a T. of Bacon and Cheddar seasoned cream cheese into each wonton. Return to oven and bake an additional 1-2 minutes until desired doneness. Also, sprinkle over hash browns or popped corn sprayed with Watkins Cooking Spray. Add 1-2 T. to a batch of Watkins Cream Soup Base made to directions per label.



**Watkins Tomato & Horseradish Dip** is more than a dip when added to sour cream! It makes an excellent cocktail sauce when added to plain ketchup. Use 1-2 T. of **Watkins Tomato & Horseradish Dip Seasoning** per one cup of ketchup or pizza sauce mix. This seasoning gives meatloaf an extra special kick and is also a superb complement when added to bean soup—even the canned varieties! Of course, it also makes a great sandwich spread when added to mayo or softened butter.

Sprinkle **Cucumber and Dill** on fresh tomatoes or cucumbers to add a special fresh flavor. It will give your box variety of macaroni and cheese additional flavor for a great taste...just sprinkle a little in. Add to cream cheese and spread on cocktail bread, then add sliced cucumber and top with half of a cherry tomato. It is Delicious! Now you can compete with the fine restaurants and make your own Cucumber Dressing! Follow the recipe under the **Watkins Garlic and Dill** with the substitution of the **Watkins Cucumber Dill**. Add some grated fresh cucumbers and you are in business!



Mix **Watkins Bacon and Onion** directly into your ground meats prior to grilling with a tsp. or two of Watkins Meat Magic. Mix 1 T. dip seasoning to 1/4 cup Watkins Grapeseed Oil, mix and pour over 1-1/2 pounds of whole almonds. Place on a large baking sheet and bake in 350 degree oven for approximately 20 minutes or until slightly brown. Also add 1- 2 T. to a batch of Watkins Cream Soup Base and add left over cooked potatoes for a great way to use them up and have a delicious meal! **Bacon & Onion Stuffed Mushrooms**—24 whole snow cap mushrooms, **Watkins Original Grapeseed Oil**, 2 tbsp **Watkins Bacon & Onion Snack & Dip Seasoning**, 8 oz cream cheese, softened, 2 tbsp chopped chives, Remove stems from mushrooms; brush caps with oil. Stir seasoning into cream cheese; fill opening where mushroom stem was removed with mixture. Bake on cookie sheet at 350° F/180° C for 10-15 minutes. Remove from oven; sprinkle with chives.



## Watkins Snack and Dip Seasonings...Add some flavor to your meal and snacking time together! Your family deserves to enjoy some Watkins fun!

**What you can do with Watkins Snack and Dip Seasonings?** You won't believe it! They mix with so many things to use in a variety of ways. Here are some ideas and you will undoubtedly think of more!

- **Mix with your choice of:** sour cream, cream cheese, blended cottage cheese or yogurt for dipping with chips, crackers, pretzels, thinly sliced-seasoned and toasted bagels. (Use Watkins Seasoning Salt)
- **Stir into** mayo or other sandwich spreads to make a variety of fun flavors for your next sandwich buffet.
- **Add to** **Watkins Grapeseed Oil** or melted butter for drizzling over lettuce greens, broiled or grilled meats, baked potatoes, steamed vegetables and breads. Make it into a paste for a stiffer buttering consistency. Use one tablespoon to three tablespoons of oil for drizzling and use less oil for paste. Or just season to suit your family's tastes. Great as marinades when mixed with Grapeseed Oil & Vinegar for chicken and beef.
- **Blend with buttermilk** (thin to your preference) to make creamy dressings for salads. Add your favorite cheese chunks!
- **Use your imagination...**your own creativity is the limit to your fun possibilities with Watkins Snack and Dip Seasonings.



**Watkins Grapeseed Oils—A fine complement to any of the Watkins Snack and Dips**

These fantastic flavors allow you to be ready for impromptu entertaining at the drop of a hat. They are always a hit!

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### Snappy Deviled Eggs

4 oz/113 g cream cheese  
 1/4 cup/60 mL mayonnaise  
 1 tsp/5 mL Watkins Bacon & Horseradish Snack & Dip Seasoning  
 1/8 tsp/0.6 mL Watkins Dry Mustard  
 Dash of freshly-ground Watkins Sea Salt  
 Dash of Watkins Black Pepper  
 12 hard-boiled eggs  
**Watkins Paprika**  
 Combine softened cream cheese, mayonnaise, curry dip, dry mustard, salt and pepper. Beat until well blended. Peel eggs and cut in half. Remove the egg yolks and smash with a fork. Blend yolks into cream cheese mixture. Fill egg halves with the mixture. Sprinkle with paprika. Serve chilled.

You will never look at marshmallow fluff the same way once you have added a little **Watkins Mandarin Orange Dip** to it. This makes a great combo when added to equal portions of cream cheese, sour cream and marshmallow fluff! Simply mix in the **Mandarin Orange Dip** in an amount to suit your tastes. A general rule of thumb is 3 T. per 8 oz of cream cheese. Start with less and add until it reaches your desired strength of flavor! It will be different depending on what you are using it for. If it is a background to a fruit pizza...use less. If it is your main dipping sauce for a platter of fruit...use full strength! You get the idea. Also, forget the sugar to macerate your fresh fruit (soak to get juice), just sprinkle on a bit of the **Mandarin Orange Fruit Dip Mix!** Voila!



Add **Watkins Crab Snack and Dip Seasoning** to cream cheese thinned with a little milk and a can of cocktail shrimp! It is great added to your mayo for tuna salad sandwiches as well. Try this simple recipe: 2 (8 oz) pkg. cream cheese, 1 cup mayo, 3 Tsp. **Watkins Garlic Granules**, 4 T. **Watkins Crab Dip Seasoning**, 8 oz Grated Swiss Cheese, 1 pkg. (12-14oz) imitation crab meat. Combine all ingredients and baked at 350 degrees until mixture is hot and melted. Serve with Baguette Slices.

**Watkins Salsa and Sour Cream Snack and Dip Seasoning** goes in anything that you want to give a little extra kick to! Add 2-3 T. to 8 oz of cream cheese and spread over four tortillas. Roll them up and cut into slices to serve with salsa! It's a quick and easy appetizer. But wait! It goes in so much more than sour cream for a delicious dip... try this easy and fun favorite.

### Salsa & Sour Cream Bundles

1 cup sour cream  
 3 tbsp/Watkins Salsa & Sour Cream Snack & Dip Seasoning  
 16 slices bread (white or pumpernickel)  
 16 slices center cut bacon (not thick cut)  
 1/4 cup sliced green onion  
 1/4 cup diced red and green bell peppers

Mix sour cream and Snack & Dip Seasoning and refrigerate at least one hour to enhance flavor. Trim crust off of bread, keeping the bread a square shape. Combine onions and peppers with dip mixture and spread on bread. Bring together two opposite corners of the bread and wrap bacon around middle, securing the bundle with a toothpick. Bake at 425°F/220°C for 6 to 8 minutes or until bread is toasted and bacon begins to crisp.



Savor the Asian inspired flavors of **Watkins Sesame Garlic Snack and Dip Seasoning** but don't limit yourself to Asian foods. This flavor sensation is just as much at home in Mediterranean appetizers and good old-fashioned appetizers, dips, salad dressings, and more. For instance: Mix 2-3 T. of Dip Seasoning with 1/2 cup plain yogurt, 8 oz cream cheese and let set 4 hours. Spread into pie plate and top with a large chopped, seeded tomato, 1/2 cup pitted Greek Olives sliced, 1 medium cucumber-seeded and sliced, 1/3 cup feta cheese, and 1/2 cup diced red pepper. Serve with pita wedges you have sprayed with **Watkins Cooking Spray**, sprinkled with **Watkins Garlic & Herb Seasoning** and bake at 350 degrees for 5 to 6 minutes on each side or until golden brown. Excellent! Use in oil and vinegar for a meat marinade!

**Tomato and Basil Snack and Dip Seasoning** is wonderful mixed with **Watkins Grapeseed Oil**, rub over vegetables and grill! While you are at it, marinate the meat fixings for the kabob in a mixture of 1-2 T. **Tomato Basil Snack and Dip**, 1/4 cup white vinegar, 1/4 cup Watkins Grapeseed Oil, 1/4 cup water (if needed for added liquid). Let marinate for several hours, remove from marinate, sprinkle with a little **Watkins Paprika** for extra browning, place on skewers and grill. It is also great in sour cream for a dip, mayo for a sandwich spread, or cream cheese for a cheese ball. Don't forget to throw a little in the spaghetti sauce you have simmering on the stove as well! Delicious!



**Watkins Garlic & Dill** has versatility. Get creative and sprinkle it on cottage cheese for extra flavor. It doctors up mashed potatoes for a gourmet taste your family will love. And don't forget the homemade croutons, sprinkle a little on bread cubes you have sprayed with **Watkins Cooking Spray** and baked until your desired level of crunchiness in a 350 degree oven. It also makes a wonderful salad dressing. This recipe is interchangeable with the **Watkins Garlic Dill or Cucumber and Dill**: 1/2 cup light mayo, 1/3 cup low fat milk, 2 tsp. white vinegar, 1 1/2 T. Watkins Garlic Dill or Cucumber Dill. Blend all ingredients until well mixed. Refrigerate.

### Vegetable Spinach Dip

1 package (10 oz) frozen chopped spinach, thawed, 1-1/2 cups reduced-calorie sour cream, 1 cup reduced-calorie mayonnaise, 1/4 cup **Watkins Garden Vegetable Snack & Dip Seasoning**, 2 tsp **Watkins Parsley**, 1 tsp **Watkins Garlic Granules**, 1/3 cup coarsely chopped radish, 1/4 cup chopped green onion Squeeze spinach until dry. In medium bowl, stir together all ingredients. Cover and refrigerate two hours. Serve with crackers, rye bread rounds, or fresh vegetable dippers, or serve in a hollowed out bread bowl. with toasted bread cubes as dippers

Mix **Watkins Garden Vegetable Seasoning** with Cream Cheese to fill celery ribs or slather over toasted bagels. It's great in a dab of melted butter for drizzling over steamed vegetables! Add it to **Watkins Grapeseed Oil** and put in a cruet for a fancy table topper! This is also wonderful sprinkled over steam vegetables, added to vegetable soups, or simply added to the crock pot for meat and vegetable dishes as well as a roast of any kind in your oven for slow cooking.

