U.S. Blue Cheese Layered Dip

The combination of spicy, savory, rich and crunchy makes this dip a favorite to serve on game day!

INGREDIENTS
(Makes one platter)

- Onions, mandolin sliced very thin: 150g
- Flour, all purpose: 40g
- Salt: To taste
- U.S. Cream Cheese, softened: 240g
- U.S. Sour Cream: 120g
- U.S. Blue Cheese, crumbles: 300g
- Chile Powder: 6g
- Scallions, sliced: 20g
- Sriracha Sauce*: 60ml

PREPARATION

1. In a medium bowl toss onions and flour together to lightly coat onions.
2. Deep fry onions until crispy, drain, sprinkle with salt and set aside.
3. In a medium bowl mix cream cheese, sour cream and chile powder together until incorporated.
4. Spread cream cheese mixture on a 35cm platter as a base.
5. Top with blue cheese crumbles, scallions, and crispy fried onions.
6. Drizzle Sriracha sauce in a crisscross pattern to desired spiciness.
7. Serve with chips or crackers.

Note: Sriracha sauce is a spicy Asian style sauce that has a thickened consistency. You may use your favorite spicy sauce as a substitute.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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