



Infused Oils



Savory Dips



Dessert Dips

Get CREATIVE with your Dips

Some popular suggestions:

- Tuscan oil or Garlic & Chive as a chicken marinade
- Loaded Baked Potato mixes to flavor mashed potatoes
- Italian or Tuscan oil as a light pasta seasoning
- Garlic & Chive as a baked potato topper
- Fiesta as a taco seasoning for beef or taco dip



# Divine Dips

Handmade Dip Mixes

FUNDRAISING

Gourmet dip mixes...savory chip, cracker / veggie dips, cheeseballs, infused bread dipping oils and dessert dips

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# Savory Dip Mixes



**For a Creamy Dip:** Mix with 1 cup mayo & 1 cup sour cream. Use low or not fat ingredients for a healthier option. Great with veggies, crackers, chips, as a baked potato topper, seasoning & more.

**For a Cheeseball:** Mix with 16 ounces of cream cheese. Also great as a bagel spread.

**Serving:** Each packet makes 2 cups of dip.



Each dip mix packet comes with complete directions, ingredients list & serving suggestions. All of our mixes have a one year shelf life and can be kept refrigerated for up to two weeks.

Infused bread dipping oils do not need to be refrigerated and can be kept in a sealed container for up to two weeks.

# Infused Bread Dip Oils



**Bread Oils:** Mix seasonings with 3 Tbs. of hot water & allow to rest for 10 minutes to soften spices. Add 3/4 – 1 cup of olive oil. Serve with crusty bread or use as a light seasoning with warm pasta or vegetables.



**Dessert Dips:** Mix package with 8 ounces of cream cheese & 1 cup whipped topping. Serve with cookies, graham crackers, fruit, or use as a bagel icing spread.

# Dessert Dips