A fantastic selection of flavors allows you to be ready for impromptu entertaining with style and great taste. Whether blended with sour cream as a simple dip, or used to enhance a favorite appetizer recipe, these convenient mixes are easy to use, and handy to have around! (Try nonfat sour cream or plain yogurt for a more healthful snack!)

- **Versatile:** Mix with regular, lowfat or nonfat sour cream, puréed cottage cheese or plain yogurt for a variety of dips; thin with buttermilk for creamy salad dressings; add to cream cheese for appetizer or bagel spreads.
- **Convenient:** All the seasonings you need in one step; just mix and serve; no refrigeration needed until mixed.
- **Packaged in our unique glass bottle** for optimum beauty and flavor retention.

Product Listing

Bacon & Cheddar
Article No. 02050 (92 g/3.2 oz.)

Bacon & Horseradish
Article No. 02051 (100 g/3.5 oz.)

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.

Bacon & Onion
Article No. 02068 (115 g/4.0 oz.)

Bacon & Onion Stuffed Mushrooms
24 whole snow cap mushrooms
Watkins Original Grapeseed Oil
2 tbsp/30 mL **Watkins Bacon & Onion Snack & Dip Seasoning**
8 oz/227 g cream cheese, softened
2 tbsp/30 mL 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.

Makes 24 appetizers.

Blazin' Cajun
Article No. 02069 (100 g/3.5 oz.)

Cajun Caramel Corn
18 cups/4.5 liters popped popcorn
1-1/2 cups/375 mL firmly packed brown sugar
1/2 cup/125 mL butter
1/3 cup/80 mL light corn syrup
1 tsp/5 mL lemon juice
2 to 4 tsp/10–20 mL **Watkins Blazin' Cajun Snack & Dip Seasoning**
1/2 tsp/2.5 mL baking soda

Heat oven to 200°F/95°C. Pour popcorn into a large roasting pan.

(continued)

Cajun Caramel Corn *(cont'd)*

In a heavy saucepan, combine sugar, butter, syrup and lemon juice. Mix well. Cook on medium, stirring frequently, until mixture comes to a boil. Boil until mixture reaches 260°F/125°C (hard ball stage). Remove pan from heat. Quickly stir in 2 tsp/10 mL of Cajun seasoning and the baking soda. Pour over popcorn and stir to coat well. Bake for 1 hour in preheated oven, stirring every 20 minutes.

Remove from oven. Empty popcorn onto waxed paper. Break apart with hands. Sprinkle with additional Cajun seasoning to taste, if desired. Store in a tightly-covered container.

Makes 18 (1 cup/250 mL) servings.

Crab

Article No. 02054 (132 g/4.6 oz.)

Crab Cheese Ball

1 package (8 oz/227 g) reduced-calorie cream cheese, softened
2 tbsp/30 mL **Watkins Crab Snack and Dip Seasoning**
1 tsp/5 mL **Watkins Minced Green Onion**
1 can (6 oz/170 g) crabmeat, drained, rinsed and drained again
Watkins Omelet and Soufflé Seasoning

Beat cream cheese until light and fluffy. Stir in Crab Dip Seasoning, Minced Green Onion and crab; mix well. Roll into a ball, then roll ball in Omelet and Soufflé Seasoning. Wrap in plastic wrap and refrigerate several hours to allow flavors to develop.

Cucumber & Dill

Article No. 02055 (110 g/3.9 oz.)

Garden Vegetable

Article No. 02056 (120 g/4.2 oz.)

Vegetable Spinach Dip

Our version is better than the one made with the famous supermarket brand!

1 package (10 oz/280 mL) frozen chopped spinach, thawed
1-1/2 cups/375 mL reduced-calorie sour cream
1 cup/250 mL reduced-calorie mayonnaise
1/4 cup/125 mL **Watkins Garden Vegetable Snack & Dip Seasoning**
2 tsp/10 mL **Watkins Parsley**
1 tsp/5 mL **Watkins Garlic Granules**
1/3 cup/80 mL coarsely chopped radish
1/4 cup/60 mL 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. Makes 3 cups/750 mL.

Garlic & Dill

Article No. 02057 (105 g/3.7 oz.)

Shrimp Canapés

1 package (3 oz/85 g) cream cheese, softened
1 tsp/5 mL fresh lemon juice
1 tbsp/15 mL **Watkins Garlic & Dill Snack and Dip Seasoning**
1/8 tsp/0.6 mL **Watkins Lemon Pepper**
18 plain melba rounds
18 cooked medium shrimp, peeled and deveined
Watkins Dill Weed, for garnish

In small bowl combine first four ingredients; mix well. Spread evenly onto melba rounds. Top each with one shrimp. Sprinkle lightly with Dill Weed.

(continued)

Salsa & Sour Cream
Article No. 02062 (105 g/3.7 oz.)

Salsa & Sour Cream Bundles
1 cup/250 mL sour cream
3 tbsp/45 mL **Watkins Salsa & Sour Cream Snack & Dip Seasoning**
16 slices bread (white or pumpernickel)
16 slices center cut bacon (not thick cut)
1/4 cup/60 mL sliced green onion
1/4 cup/60 mL 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.

Note from Watkins Kitchen: Follow the same recipe as above, but substitute Watkins Bacon & Horseradish Snack & Dip Seasoning for the Salsa & Sour Cream and substitute 1/3 cup/80 mL finely-diced ham for the green onions and bell pepper.

Tomato & Horseradish
Article No. 02065 (105 g/3.7 oz.)

Directions (for all): Mix 3 tbsp/45 mL to 1 cup/240 mL sour cream. For best results, let stand for 30-60 minutes to allow flavors to develop. Refrigerate any leftovers.

Oyster Cracker Munchies
1/4 cup/60 mL **Watkins Original Grapeseed Oil**
2 tsp/10 mL **Watkins Snack & Dip Seasoning** of your choice
1 package (10 to 12 oz/280 to 340 mL) oyster crackers

Mix oil and seasoning; pour over crackers and stir until well coated. Spread in shallow baking pan and bake at 375°F/190°C for 5 to 6 minutes or microwave (HIGH), uncovered, 3 to 4 minutes. Stir once or twice during baking. Cool and serve.

Makes 10 servings.

Note from Kitchen: Our favorite for this snack is Bacon & Horseradish, but be sure to try other Snack & Dip Seasonings, such as Bacon & Cheddar, Garlic & Dill, or Salsa & Sour Cream.