

Sun-Dried Tomato Dip

Ingredients

¼ c. sun-dried tomatoes in oil, drained and chopped (get plain oil, any seasoning changes the dip flavor)
8-oz. cream cheese, room temperature
½ c. sour cream
½ c. good mayonnaise
10 dashes Louisiana hot sauce or Tabasco
1 t. kosher salt
¾ t. black pepper
2 scallions, thinly sliced (white and green parts)

Directions

- Puree the tomatoes, cream cheese, sour cream, mayonnaise, hot sauce, salt, and pepper in a food processor fitted with a metal blade.
- Add the scallions and pulse twice. Set aside a pinch of scallions to garnish the top of the dip when serving.
- Serve at room temperature with sugar snap peas, celery sticks, carrot sticks, pretzel sticks, pita chips, etc.