

# Hotcha Jalageño

# GOURMET DIP MIX

NET WT 1.5 0Z (42g)

# Simple to prepare!

# **Ingredients needed:**

- · Hotcha Jalapeno Dip Mix
- 1 cup sour cream
- ullet 1 cup mayonnaise (Do not use salad dressing such as Miracle Whip $^{\circledR}$ , use real mayonnaise.)

You may use lowfat or nonfat products with this mix, although results may vary.

#### **Directions:**

Blend sour cream, mayonnaise and entire packet of mix. Mix well. Chill overnight or minimum of 4 hours. Dip is more flavorful if allowed to chill overnight. Stir before serving. Serve with plain tortilla chops, vegetables, crackers, pretzels or chips. May also be used as a topping for tacos or burritos. Keep prepared dip refrigerated.

Ingredients: jalapeno peppers, garlic, cilantro, salt and spices.

# Complete directions and recipes inside!

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# **Nutrition Facts**

Serving Size 2 Tablespoons (32g) Servings Per Container about 15

١	Servings Per Container about 15			
	Amount Per Serving	Mix	with added	
			ingredients	
	Calories	6	144	
V.O.	Calories from Fat	1	135	
j		% Daily Value**		
	Total Fat Og*	0%	23%	
1	Saturated Fat 0g	0%	20%	
1	Trans Fat 0g			
	Cholesterol Omg	0%	5%	
	Sodium 44mg	2%	6%	
	Total Carbohydrate 1g	0%	1%	
	Dietary Fiber 0g	0%	0%	
	Sugars 0g			
	Protein Og	•	- / -	
	Vitamin A	3%	4%	
	Vitamin C	16%	17%	
K	Calcium	1%	3%	
	Iron	1%	2%	

- \*Amount in Hotcha Jalapeno Dip Mix.
  Added ingredients contribute an additional
  138 calories, 15g total fat, 4g saturated fat, 0g trans
  fat, 15mg cholesterol, 92mg sodium, 1g total
  carbohydrate (0g sugar), 1g protein.
- \*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

# HOTCHA JALAPENO DIP MIX™

## Ingredients needed:

- **⊘** Hotcha Jalapeno Dip Mix
- **②** 1 cup sour cream
- **②** 1 cup mayonnaise (Do not use salad dressing such as Miracle Whip®, use real mayonnaise.)

You may use lowfat or nonfat products with this mix, although results may vary.

#### Directions:

Blend mayonnaise, sour cream and entire packet of mix. Mix well. Chill overnight or minimum of 4 hours. Stir before serving. Serve with plain tortilla chips, vegetables, crackers, pretzel sticks, etc. May also be used as a topping for tacos or burritos. Keep prepared dip refrigerated.

## Potato Chip Dip:

Add entire packet of spices to 2 cups sour cream. Mix well. Chill overnight. Stir before serving.

# HOT & SPICY JALAPENO & CORN DIP

- **②** 2 cans (15-1/4 oz. ea.) whole kernel corn, undrained
- **②** 8 oz. package cream cheese, softened to room temp.
- $\odot$  1 stick (1/2 cup) real butter, softened to room temp.
- **②** 1 packet **Hotcha Jalapeno Dip Mix** (dry)

Bring corn to boil in saucepan; drain off all liquid. Mix cream cheese and butter into hot corn, then add packet of **Jalapeno Pepper Dip Mix**. Mix well. Serve warm in a small slow cooker, chafing dish or fondue pot. Serve with tortilla chips or Ritz® Crackers.

### Slow Cooker Method:

Place above ingredients into a slow cooker in this order:

1) packet of Hotcha Jalapeno Dip Mix (dry),

2) butter, 3) cream cheese, 4) DRAINED corn.

Place lid on slow cooker, set on high and allow butter to melt and cream cheese to soften. Mix well and place lid back on slow cooker until dip is heated completely. Remove lid. Turn down to low heat and serve.