

Lancaster Fresh™

Chicago Style Pizza

GOURMET DIP MIX

NET WT 1.5 OZ (42g)

Simple to prepare!

Ingredients needed:

- Chicago Style Pizza Dip Mix
- 1-1/2 cups sour cream
- 1/2 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.

Complete directions and recipes inside!

Ingredients: tomato powder, sugar, salt, red bell pepper, Parmesan cheese (pasteurized cultured milk, salt, enzymes), garlic and onion powder, green bell pepper, spices, maltodextrin, whey, enzyme modified cheddar cheese (milk, cheese cultures, salt, enzymes), not more than 2% calcium silicate added to prevent caking.

Contains: milk

For optimum shelf life, store dry mix in your refrigerator or freezer.

Distributed By:
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Nutrition Facts

Serving Size 2 Tablespoons (32g)
Servings Per Container about 16

Amount Per Serving	Mix	with added ingredients
Calories	9	104
Calories from Fat	0	90
	% Daily Value**	
Total Fat 0g*	0%	15%
Saturated Fat 0g	0%	18%
Trans Fat 0g	-	-
Cholesterol 0mg	0%	5%
Sodium 130mg	5%	8%
Total Carbohydrate 2g	0%	1%
Dietary Fiber 0g	0%	0%
Sugars 0g	-	-
Protein 0g	-	-
Vitamin A	1%	2%
Vitamin C	6%	7%
Calcium	1%	3%
Iron	3%	4%

* Amount in Chicago Style Pizza Dip Mix. Added ingredients contribute an additional 95 calories, 11g total fat, 4g saturated fat, 0g trans fat, 14mg cholesterol, 51mg 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.

CHICAGO STYLE PIZZA DIP MIX™

Ingredients needed:

- ☺ Chicago Style Pizza Dip Mix
- ☺ 1-1/2 cups sour cream
- ☺ 1/2 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 sour cream, mayonnaise and entire packet of mix. Mix well. Chill overnight or minimum of 4 hours. Stir before serving. Serve with breadsticks, chunks of Italian bread, crackers or vegetables. Keep prepared dip refrigerated.

Variation:

You may add entire packet to 2 cups of sour cream.

PIZZA BREAD

Add 3-1/2 Tablespoons of dry mix (mix dry ingredients in package or small bowl before measuring) to 1 pound of bread dough. Mix into dough; proceed with bread recipe.

MEAT RUB/SEASONING

Rub dry mix onto chicken, beef or pork before grilling, baking or roasting.

SPREAD

Add 1-1/2 Tablespoons of dry mix (mix dry ingredients in package or small bowl before measuring) to 8 oz. cream cheese, softened.* Mix well. You may add a small amount of milk (1 to 2 Tablespoons) to thin. Chill overnight or minimum of 4 hours. Delicious with bagels.

**Cream cheese may be softened in microwave. Blend cream cheese to avoid any "hot spots" before adding to recipe.*

EASY FRENCH BREAD PIZZA

Preheat to 350°. Split loaf of French (or Italian) bread lengthwise. Spread prepared dip (approximately 1/2 cup) on each side. Sprinkle with Parmesan or mozzarella cheese. Place on baking sheet. Bake until lightly browned. Slice and serve warm.