ingles table



Dallas McCade's

DIRTY MARTINI DIP

SERVES: 8

INGREDIENTS:

10 oz cream cheese, softened

12 oz sour cream

2 oz blue cheese or feta crumbles

1 oz gin or vodka

1 oz olive brine

8 oz martini olives

kosher salt

3 tbsp extra-virgin olive oil

DIRECTIONS:

1. In a small bowl, combine the olives, olive oil, half of the gin or vodka, and half of the olive brine. Let marinate.

2. In a food processor, combine the cream cheese, sour cream, blue cheese or feta, the remaining gin or vodka, the remaining olive brine, and a pinch of the kosher salt. Blend until smooth and creamy.

3. Now, add the olives, reserving a few for garnish, and pulse the mixture to break up the olives.

4. Transfer the dip to a martini glass or a serving bowl. Adorn the top with some skewered olives as decoration. Chill until ready to plate and serve with crackers or fresh vegetables.