

Recipes

Pasta Salad—Blend 2 Tsp Dip Mix with 1/3 Cup mayo. Chill for 2 hours. Mix with 2 cups of cold pasta and 1/2 cup veggies of your choice.

Roasted Potatoes-toss 4 cups diced potatoes with 1 Tbsp olive oil and 1—2 tsp dip mix.. Bake at 375 for 1 hour or until edges are brown..

Mega Mashed Potatoes—Add 2 TBSP Dip Mix to your Mashed Potatoes for a lively kick. Especially good with Bacon Horseradish..

Other delicious uses:

As a dry rub or "sprinkle on" seasoning use 2 TBSP of Fiesta, Italian Garlic, SW Chipotle, Kickin' Cajun or Curry Crazy per 1 lb of beef, chicken or fish.

Use Fiesta or SW Chipotle as a seasoning blend in chili, tacos and other Mexican dishes.

Sprinkle Italian Garlic in Marinara and Pasta Sauces. Mix with butter or olive oil for garlic bread. Add 1 Tbsp. to 1lb ground beef for meatballs.. Add 2 Tbsp to a loaf of bread before baking.



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**Delicious Dip Mixes &
Seasoning Blends for
Successful
Fundraisers**



DIP MIXES, SPREADS, & SEASONING BLENDS



About our Blends

We use the highest quality spices and herbs from around the world to make our gourmet party dips, spreads and seasoning blends. We add no chemicals, preservatives or anything unnatural. If salt is required, we add only a small amount of sea salt making the mix tasty yet low in sodium.

As a party dip, they are perfect with fresh veggies, pretzels, chips, and crackers. As a spread they are perfect on bagels and cocktail rye bread.

Our party dip recipes suggest sour cream and mayo (please, no miracle whip!) to mix them with. Substituting softened cream cheese and a bit of milk will make a delicious bagel or cracker spread.

Several of our blends make a delicious dry rub, "sprinkle-on" seasoning, or sauté companion with a bit of olive oil and chicken or fish.

The possibilities are unlimited!

Dip Mix Varieties

Italian Garlic (Our #1 Seller!) Garlic lovers rave over this mix! A delicious blend of Italian herbs and garlic.

Grumpy Glenn's Garlic - a creamy Buttermilk Garlic named after the garlic planting man of the house.

Very Veggie - Creamy tomato base with big chunks of leeks, spinach, bell peppers, tomatoes & celery.

Bacon Horseradish—A favorite with the guys. Just enough horseradish to give it some spunk!

Curry Crazy—A mix of Indian spices plus garlic and onion for those a bit more adventurous with their taste buds.

Pizza Party—A fun blend of pizza spices, cheese and tomato. Kids love it!

Funnin' Onion & Chive—An all purpose crowd pleaser.

Whoppin' Wassabi—Japanese Horseradish and Mustard give this dip a special kick.

Spinach Sensation—A great all purpose dip that Popeye would love.

Kickin' Cajun- A nice "kick" at the end without being overly spicy. As a seasoning, tastes just like being in New Orleans.

Chili Cheese n' Bacon—For those who like a Mexican flavor that's just a teeny bit spicy.

Southwest Chipotle—Our spiciest of the spicy. Roasted chipotle peppers give this a smoky spicy flavor. Delicious as a seasoning, too.

Buttermilk

Ranch - A great all-purpose dip for those die-hard Ranch lovers.

Dippity Dill—Dill fans love this simple, yet tasty dip.

Fiesta - A Mexican flavor without being spicy.

Dip Mix Pricing

Our single size dip mix packages vary in weight, but all make 2 cups of dip when the suggested recipe is followed. As a fundraiser your group can charge between \$2.95 and \$3.95 depending on demographics.

Please call or email for competitive pricing info.

We offer Standard—or Custom/Private labeling using your logo or event information.

Minimum quantity of 12 per variety.

Custom or Private labeling requires a 25% deposit and a \$10 pre-paid set-up fee per variety. Balance is due prior to delivery or shipping.

We will be happy to provide marketing flyers, tally sheets and excel spreadsheets for your sales efforts.