

YIELD: 5

Dip Mix Recipes for Ornaments

Dip Mix Ornaments are cute little ornaments that have a delicious dip mix inside! Just mix the contents with a couple of creamy ingredients and you have a delicious dip. Make these for all your friends and family!

PREP TIME

15 minutes

TOTAL TIME

15 minutes



Ingredients

Fiesta Dip Mix Spices: (put in ornament)

- 1 1/2 tsp dried parsley
- 1 1/2 tsp dried minced onion
- 3/4 tsp dried chives
- 1 1/2 tsp chili powder
- 3/4 tsp ground cumin
- 1/4 tsp salt

Additional Ingredients for Fiesta Dip:

- 1/2 cup sour cream or yogurt
- 1/2 cup mayonnaise
- In a medium bowl combine the ingredients and whisk together. Refrigerate 2 - 4 hours before serving.

Italian Dip Mix: (put in ornament)

- 3/4 tsp garlic powder
- 3/4 tsp onion powder
- 1/3 tsp paprika
- 1/2 tsp celery seed
- 1/4 tsp seasoned salt

Additional Ingredients for Italian Dip:

- 1 tbsp grated parmesan cheese, (use the kind in a shaker)
- ½ cup sour cream
- Combine the above ingredients with a hand-mixer until well-blended. Cover and refrigerate for at least 2 hours before serving. Serve with veggies, crackers or chips.

Bacon Dip Mix Spices: (put in the ornament)

- 1 tbsp bacon bits, use imitation unless storing in fridge
- 1/2 tsp beef bouillon granules
- 1/2 tbsp dried minced onion
- 1/8 tsp dried minced garlic

Additional Ingredients for Bacon Dip:

- 1/2 cup sour cream
- Combine the above ingredients with a hand-mixer until well-blended. Cover and refrigerate for at least 1 hour before serving. Serve with veggies, crackers and chips.

Dill Dip Mix Spices: (put in ornament)

- 1 tsp dill weed
- ¼ tsp seasoned salt
- 1 tsp onion flakes
- 1 tsp parsley flakes

Additional Ingredients for Dill Dip Mix

- ½ cup sour cream
- 1/2 cup Miracle Whip®
- Mix everything in a small bowl. Refrigerate for at least 2 hours to allow the flavors to blend. This makes an excellent vegetable dip as well as one for chips.

Ranch Dip Mix Spices: (put in ornament)

- 2 tsp dried parsley flakes
- 1 1/2 tsp thyme
- 1 tsp dried onion flakes
- 1/4 tsp garlic powder
- 1/8 tsp salt
- 1/8 tsp coarsely ground black pepper

Additional Ingredients for Ranch Dip:

- 1 1/2 cups sour cream
- 1/2 cup mayonnaise
- 2 tsp . lemon juice
- Herb Mix Dip: mix with 1 ½ cups sour cream, 1/2 cup mayonnaise, and 2 teaspoons lemon juice. Blend well. Cover and refrigerate at least 4 hours. Serve with assorted fresh vegetables.

Instructions

Directions for each different spice ornament mixture:

1. Mix spices and fill ornaments with mixture using a funnel. If you are using bigger ornaments than the ones pictured (these are around 2 inches in height and 1 inch diameter) then you will need to make even more spice mix for each ornament to fill them up. The amount needed will vary depending on the ornaments you use. If using the 4 inch ornaments I placed a link to... I would triple the spices for each. The gift tags include exact measurements for making the dips so just make as much needed to fill the ornaments and include the gift tag.
2. Before closing the ornament wrap a small piece of foil at the opening and then put the ornament top back on. The metal wires will puncture through the foil, but should not leave a big hole to where the spices will come through. Shake each ornament a little to see if your foil has a hole... if the contents remain then you are good... if not then repeat the foil process.
3. Place a card with each ornament with the directions on how to make each dip. I have printable directions in cute gift tag form for your convenience!

Nutrition Information

Serving Size 1 grams

Amount Per Serving

Unsaturated Fat 0g



Did you make this recipe?

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CUISINE: American / **CATEGORY:** Christmas

<https://sprinklesomefun.com/dip-mix-ornaments/>

