

HAGENS

Dressing



... more than just a salad dressing

Artichoke Spread

1 can plain artichokes, drained
Fill the can full of Hagens Dressing, marinate the artichokes overnight in the dressing.

- 1 cup Miracle Whip salad dressing
- 1 cup cream cheese

Cream together. Add $\frac{1}{2}$ cup grated parmesan cheese, $\frac{1}{2}$ cup grated Asiago cheese, 1 bunch chopped green onions.

Drain the artichokes, saving the dressing. Chop the artichokes, add to the cheese mixture. Mix and add the reserved salad dressing. Put into a shallow baking dish, sprinkle $\frac{1}{4}$ cup of the two cheeses mixed together on top, 2 tbsp salad dressing sprinkled on top of the cheeses, bake at 350° for 15 minutes. Serve with crackers or bread.

Judy's Christmas Health Snack

- 1 can mixed beans, drained and rinsed
- 1 can black beans, drained and rinsed
- 1 can corn, drained and rinsed
- 1 can of hominy (corn, optional) rinsed
- $\frac{1}{2}$ cup finely chopped celery
- $\frac{1}{2}$ cup diced green onion
- $\frac{1}{2}$ tsp sea salt
- $\frac{1}{2}$ tsp fresh ground pepper
- 1 cup sliced cherry tomatoes
- 1 cup original Hagens dressing, vinaigrette

Mix all ingredients together. Just before serving add $\frac{1}{2}$ cup crumbled feta cheese. Serve with taco scoops, pita bread or on salad.

Cream Cheese and Plain Yogurt

- $1\frac{1}{2}$ cup cream cheese
- 1 cup plain yogurt
- $\frac{1}{2}$ cup minced yogurt
- 1 cup finely chopped celery
- $\frac{3}{4}$ tsp sea salt
- Fresh ground black pepper to taste
- $\frac{1}{2}$ cup Hagens Dressing

Mix cream cheese and yogurt together until creamy. Add the next 4 ingredients. Slowly add the Hagens Dressing. If using for a dip, add a little less, if using for salad dressing, add a little more.

Cream Cheese and Sour Cream

- $1\frac{1}{2}$ cup cream cheese
- 1 cup sour cream
- 9 oz. roasted red pepper, diced
- 3 cup finely diced celery
- $\frac{3}{4}$ tsp sea salt
- Fresh ground pepper to taste
- 2 tbsp dried minced onion
- $\frac{1}{2}$ cup Hagens Dressing

Cream together sour cream and cream cheese. Add next four ingredients, mix well. Add Hagens Dressing adjusting for consistency.



Thank you to Judy from
Betty's of Fort Frances!

