

## **BACON DIP MIX**

2 Tbsp bacon bits  
1 tsp beef bouillon granules  
1 Tbsp dried minced onion  
¼ tsp dried minced garlic

Using a hand mixer, combine dip mix with 1 cup of sour cream until well blended. Cover and refrigerate for at least 1-2 hours before serving. Serve with beer bread, veggies or crackers.

## **FIESTA DIP MIX**

1 ½ tsp dried parsley  
1 ½ tsp dried minced onion  
¾ tsp dried chives  
1 ½ tsp chili powder  
¾ tsp ground cumin  
¼ tsp salt

In a medium bowl combine dip mix with ½ cup of sour cream or yogurt and ½ cup mayonnaise with a whisk. Refrigerate 2-4 hours before serving. Serve with chips.

## **DILL DIP MIX**

2 tsp dill weed  
2 tsp dried minced onion  
½ tsp seasoned salt  
2 tsp parsley flakes

In a medium bowl combine dip mix with 1 cup of sour cream and 1 cup of mayonnaise or Miracle Whip. Refrigerate 2-4 hours before serving. Serve with beer bread, vegetables or chips

## **BEER BREAD MIX**

3 cups flour  
1 Tbsp baking powder  
1 ½ tsp salt  
3 Tbsp sugar

In a large bowl, combine mix with 12 oz of beer. Stir until just moistened. Spread in a greased loaf pan. Melt 3 Tbsp butter and pour over dough. Bake at 350 for 1 hour.