

RECIPE OF THE MONTH!

Creamy Jalapeño Dip



Partly internet, partly guessing, this is my version of the yumminess that is found at Chuy's Restaurant. Adjust the flavors to suite your tastes. Hope you enjoy this as much as Terry and I do!

Susan Jordan



- 1 cup sour cream
- 8 oz cream cheese
- 1 packet dry Ranch dressing mix (or dip mix)
- ¼ to ½ cup chopped, *drained* pickled jalapenos
- ¼ cup chopped fresh cilantro (or 2 Tbsp dried cilantro)
- 2 Tbsp lime juice

Place all ingredients in a food processor. Pulse until mixed (a few seconds will do!), and refrigerate.

Enjoy this with tostado chips, potato chips, or raw veggies, or as a sauce on top of your favorite Mex/Tex dish.