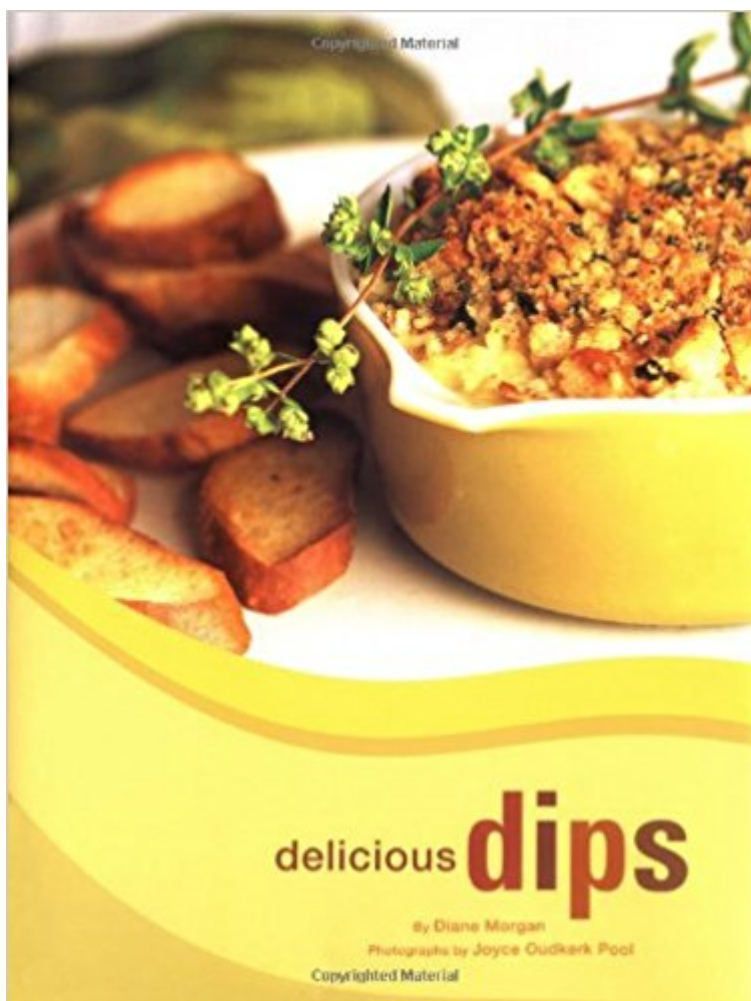


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# Delicious Dips



## Synopsis

Diane Morgan -- the diva of dips and champion of chips -- has created more than 50 recipes for everyone's dipping and dunking party favorites. Guests will make a beeline for lip-buzzing salsas scooped up with crispy tortilla triangles. Onion dip made from scratch is even better with homemade potato chips. And how about crunchy Parmesan Breadsticks for dunking into a butternut squash with creme fraiche? Simple "Dip Do-Aheads" make prep work a snap, while dip tips and easy chip-making techniques make it easier -- and tastier -- than taking a trip to the market for store-bought. Let the party begin with Delicious Dips!

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## Customer Reviews

What is a dip, exactly? Liquid? Solid? Appetizer? Main course? The answer to all these questions is yes, according to this slim, stylish cookbook devoted to every possible manifestation of dip.

Providing easy and satisfying recipes for lunch dips and dessert dips, seafood dips and tofu dips, this is the perfect volume for those who can't help throwing yet another Super Bowl party or housewarming. Black Bean Salsa with Cilantro and Chiles is spicy and colorful, perfect with a big bowl of nachos, while Goat Cheese, Chive, and Pistachio Spread is smooth and sophisticated, classy on a toasted baguette. Several of the dips would work well as sauces for meat, fish or veggies: Balsamic Roasted Tomato Spread with Garlic Olive Oil is delicious on eggplant, as the author suggests, and Fire-Roasted Corn and Sweet Red Pepper Salsa is a terrific accompaniment to grilled swordfish. Some of the recipes are burdened by too-cute names, like the Feta Compli, an otherwise harmless Greek-style dip, and the Salmon-Chanted Evening, a dip reminiscent of

lox-flavored cream cheese. But most of the recipes are down-to-earth and useful, and the best ones&#x97;Lime Mousse Dip, Chorizo Chile con Queso, and Caramel and Dark Rum Fondue&#x97;were made to be eaten in heaping spoonfuls, straight from the bowl.Copyright Å Å© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

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Great variety of recipes

Yummy!

Good dips!

Now I am not a food snob! My wife is, but I will eat just about anything as long as it does not actually eat me first. But I do have my limits. I recently attended two events. One was a rather formal reception and the other a semi-formal gathering. Both events featured some great food; expensive and well made food, I might add. But alas, both featured an item that simply shut me down gastronomically speaking...it was their dips and dippers. Do you know those horrid dip concoctions you buy at the supermarket already mixed, either in the cooler section or in jars in the chip section? Well I hate to tell you but that is what was served; that and bagged potato chips! I hate to say it, but

this stuff was enough to sicken a maggot. I went home mumbling to myself... "What on earth were those people thinking?" I hate those prepared dips with a passion and unless I am at a pick nick, I am not very tolerant of potato chips out of the bag either. What a horrid thing to do to an otherwise great food spread I thought; especially when you have wonderful little books like the one being reviewed here. Being the cheapskate that I am, this is the fourth time I have checked this book out from the library. I have been copying recipes like mad and trying many of these dips and dippers out for quite some time now. I will eventually buy this book; just not sure when. Anyway..... This work is broken down into various workable sections. We start with an ingredient glossary, dip tips, and deep-frying techniques for chips. This is helpful information for those that have never delved into the world of chips and dips. The author then gives us thirteen wonderful Vegetable and Herb Dip recipes; all of which are very workable. She then goes on to present eight offerings in the area of Saladas and Guacamoles and then proceeds to the eight choices of Cheese, Bean, Legume and Tofu Dips. But the author does not stop here and offers us yet more with seven wonderful Meat and Seafood Dips and then seven delicious dessert dips. But wait...that's not all! One of the best chapters in this book is entitled "Crudites, Chips, Crisps, and other Dippers," which gives precise directions as to how thirteen wonder dippers are created! Now this book is not for everyone. Not only must you be a person who loves good food, you also have to be one that is willing to make an extra effort to create it! These creations are not "take a carton of sour cream and dump a package of onion dip in it and stir" recipes; no, no, no! These require a bit of work, planning and a bit of skill, from roasting onions, garlic, vegetables to choosing just the right spice or herb and then create a dipper worthy enough for your creation! Crudites, chips, crisps, toasts, wonton crisps, bagel chips, parmesan breadsticks and on and on it goes. All of these are made in your own kitchen and the author tells you just how to get the job done. Many, if not all of these dips can double as spreads and make wonderful additions to a good sandwich or garnish for a main dish. Actually, some of them are quite capable of acting as a side dish if you really wanted to push it. Of the offerings in this work, we have tried about eight of them so far. Each and everyone was absolutely delicious and each and every one so far will get second and third makings in the future. Three of our favorites so far are Grilled Eggplant and Garlic Dip, Roasted Butternut Squash Dip with Crème Fraiche and Spicy Crab Dip with Cilantro and Chives. There is not one dish that is undoable in this entire book. The author's directions are so precise that even a beginning cook can do a pretty good job in creating any of these wonders. Each dip recipe is accompanied with a side note of "dippables." As an example; for the Spicy Crab Dip the author suggests Crostini, Pita Chips; Bagel Chips; Salty Wonton Crisps; and Taro Root Chips. What is neat is that the author, in the last chapter, tells you

step by step how to create all of these "dippables" in your own kitchen. I might add that there are plenty of offerings for the vegetarian in this work. Bottom line: If you are looking for something quick and simple and cheap, look elsewhere. If you are looking for "something different," and are willing to put the time and effort in, then this one is for you. If you do more than your share of entertaining as we do, and if you have an ego like mine and like to hear people oooing and aaaahing over "your" food creations, then this work is for you! When they ask for the recipe - and I promise you they will, smile benignly and tell them it is an old family creation and you are sworn to secrecy and that your great grandmother made you take a blood oath that you would never tell. And don't be cheap like me...go ahead and shell out the brass and buy the thing...you won't be sorry. Don Blankenship  
The Ozarks

If you serve your family cool whip and kraft singles - skip this book. If you enjoy "new tastes," like to dazzle your friends and receive raves even though you did not slave in the kitchen all night or spend a fortune, - this book is for you. When a friend gave it to me as a "hostess gift" I thought she was silly: people who know how to cook don't need recipes for for dips, right? Was I wrong! The book has become my most used cookbook when we have people over. Personally, I hate tofu and dislike curry, but a vegetarian curry loving friend came for dinner and I made Curried Tofu Pate. (p62) I certainly was not going to eat it, but I tasted it after I made it. I am now officially addicted to it. I love it so much. I serve it on Romaine leaves instead of bruschetta or crostini. Garlicky Red Lentil Puree (p 67) is another favorite served on Romaine. Feta Compli (p25), who knew that frozen spinach could taste so good? Salmon-Chanted Evening (p72), the most expensive to make of the recipes I tried so far, is amazing on cucumber slices. Other favorites are Not Your Mother's Onion Dip, people actually ask: "What is this?" and devour it. Paola's Mango Salsa(p44) and Black Bean Salsa ( p47, I make it with home cooked beans ) have become salads in my house. No matter how much I make, there are no left overs. As others have already pointed out - preparation is simple, ingredients available all over, but the results are fabulous. Thank you Diane Morgan for providing recipes for those of us who have more taste than time and money.

This cookbook is one of my favorites. I love the recipes, they are simple but a tad different than your "traditional" recipes. My favorite is the BAKED ARTICHOKE-PARMESAN DIP. It is awesome because there is no spinach or garlic but rather more artichokes and lemon and shallot. I also find the dipper section helpful since I always forget how to make the little crustini's for my dips. I would definately recommend this to anyone who enjoys cooking and is looking for some new recipes to

try. Great for parties.

I have made a number of dips from this book, and I'm always satisfied. The recipes are easy to follow, and the dips seem to always receive rave reviews. The dips are basic enough, but also usually have a unique twist that satisfies. If you need to make a dip, then you should pick up this little gem of a book!

Great and easy transaction

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