

## *Vegetable Dip*

- 1 cup sour cream
- 1 cup mayonnaise
- 2 Tbsp. parsley flakes
- 2 Tbsp. Accent
- 1 Tbsp. minced or chopped onion
- 1-2 Tbsp. bacon bits (optional)

Combine all the ingredients in a small bowl; mix well. For better flavor, chill in refrigerator 1 hour before serving.

For a delicious *Dill Weed Dip*, substitute dill weed for the parsley flakes, and omit the optional bacon bits.

## *Jalapeno Hot Sauce*

- 20 fresh jalapeno peppers, thick slices
- 3 cloves garlic
- 1/2 cup onion, chopped
- 1 tsp. Cajun seasoning
- Juice from 1/4 fresh lime
- 1/2 cup apple cider vinegar

Add all ingredients to blender, puree until smooth.  
(makes approximately 1 pint)

Pour into pint canning jar, steam process for 10-15 minutes. Let cool.

Return sauce to blender and puree again.

Pour into jar with tight lid. Sauce will keep for 6 months when stored in refrigerator. Shake or stir sauce before use.

Sauce tends to thicken over time, add additional vinegar to desired consistency.