

# Pickle Dip

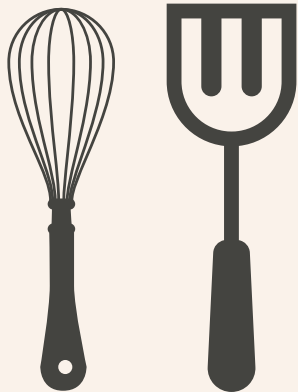
## Ingredients

2 TBSP Butter  
3/4 cup Panko save a little for garnish  
1 cup sour cream  
8 oz of cream cheese soften  
2 TBSP pickle juice  
1/2 tsp onion powder  
1 tsp minced garlic  
salt and pepper to taste  
1 cup of diced dill pickles  
1 & 1/2 TBSP of dill

## Instructions

- In a large skillet, melt the butter. Once it is melted, lower your heat to medium. Add in the panko crumbs and stir occasionally till they are toasted. Remove the skillet from the heat.
- In a large bowl, add the sour cream, cream cheese, pickle juice, onion powder, minced garlic, dill, and salt and pepper. Using an electric hand mixer, mix the ingredients till it is smooth.
- Gently fold in your diced pickles and toasted panko crumbs.
- Garnish with the remaining panko crumbs, and pickles.
- Serve with potato chips, a vegetable platter, pretzels, or toasted baguette slices.

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ENJOY!