



Five-Star Spinach Dip

Servings: 10

Preparation Time: 20 minutes

Cook Time (excluding overnight): 8 hours 15 minutes

Start to Finish Time: 8 hours 35 minutes

DIFFICULTY: 1-5 - 3

Creamy, savory spinach dip with crisp water chestnuts, scallions, garlic, herbs, and a bright tangy finish—an elevated take on a classic party favorite.

Categories: 14 _Appetizers/Dips, Dip, Dips/Spreads, Gluten-free, Snack, Vegetarian, _Overnight



SPINACH MIX:

1 package frozen spinach (thawed and drained)

1 cup sour cream

3/4 cup mayonnaise

2 ounces cream cheese, softened

1 4-oz can water chestnuts, canned, drained and chopped

2 each scallions, finely sliced

1 small clove garlic, finely minced and mashed into a paste

Drain the spinach extremely well. Place the thawed spinach in a clean kitchen towel or several layers of paper towels and squeeze firmly until as much liquid as possible has been removed. Loosen and separate the spinach with your fingers.

In a medium bowl, beat the softened cream cheese and sour cream together until completely smooth.

Add the mayonnaise and mix until evenly incorporated.

MIX SPICES:

2 tablespoons dried minced onion

1 teaspoon onion powder

3/4 teaspoon garlic powder

1 teaspoon dried parsley

1/2 teaspoon dried dill weed

1/2 teaspoon celery salt

1/4 teaspoon freshly ground black pepper

1/4 teaspoon granulated sugar

1/2 teaspoon kosher salt

Add the dried minced onion, onion powder, garlic powder, parsley, dill, celery salt, black pepper, sugar and kosher salt. Stir thoroughly.

Stir in the Worcestershire sauce and white wine vinegar.

Fold in the spinach, chopped water chestnuts, scallions and fresh garlic.

Cover tightly and refrigerate for at least 8 hours, preferably overnight, so the dried onion and herbs can hydrate and the flavors can develop.

ADD TO FINISH:

1 teaspoon Worcestershire sauce

1 teaspoon white wine vinegar

Stir well before serving. Taste after chilling before making any seasoning adjustments.

Per Serving (excluding unknown items): 118 Calories; 10g Fat (70.6% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 20mg Cholesterol; 364mg Sodium; 3g Total Sugars; 0mcg Vitamin D; 71mg Calcium; 1mg Iron; 175mg Potassium; 44mg Phosphorus. Exchanges: .

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