



Recipe Service

HACO
swiss

Recipe: **Vegetable Dip**
made with Vegetable Soupmix

Product Group: Soup Mixes

Yield: approx. 2 lbs finished dip

Ingredients:

4 ½ oz **“HACO Swiss” Vegetable Soupmix, #251**
1 ½ lbs Sour Cream
2 cups Tomato juice
3 oz Breakfast bacon (finely chopped)
⅓ oz Parsley (chopped)
¾ oz Chives (chopped)
To taste **“HACO Swiss” Supr. Hacomat Seasoning Powder, #513**
To taste Pepper, Oregano, Salt, Worcestershire Sauce

Mise-en-place (preparation):

- chop bacon and sauté till crispy, then discard oil and let bacon cool
- chop parsley and chives

Directions:

Mix “HACO Swiss” Vegetable Soupmix powder with sour cream and blend in tomato juice. Let draw for half an hour.

Add the bacon and the remaining ingredients and mix well. Season to taste with “HACO swiss” Supr. Hacomat and the spices.

Before use, let the dip rest in the refrigerator for at least 24 hours (thus the dehydrated vegetables get softer)

If you want to use the whole package of the soupmix you must multiply all ingredients by 5!