

Best Dips Ever

Best Dips Ever include our favorites Creamy Blue Cheese, Buttermilk Ranch, Caesar Parmesan and an easy Quick Dip for everything from wings to vegetables.

Have I got some dips for you! Perfect served with everything from wings and drumsticks to vegetable sticks. These dips are so good and definitely worth a try.

Ideally, prepare your dip the day before or much earlier in the day so it has a chance to set inside your fridge. The flavors will totally blend together and your dip will have an excellent, thick consistency.

You will be so glad you did.

I also have to admit that I almost always use sour cream to make these dips. I usually have sour cream in the house and rarely have greek yogurt, otherwise I would use it myself.

Quick Dip

This dip is what we call fast and fabulous. After all these years I can't understand why it tastes so good. It is a favorite of my husband's and I can almost guarantee you will like it too.

Everyone does that tries it. I have never seen anything like it before.

- 1/2 cup store bought blue cheese dressing, any brand
- 2 tablespoons to 1/4 cup Dijon or yellow mustard

Use a measuring cup and add 1/2 cup of your favorite store bought blue or bleu cheese dressing.

Start by adding 2 tablespoons of mustard. Both kinds work and taste great, just choose your favorite, add some and start to stir.

Taste and if your dip needs more mustard, or anything else for that matter, add it.

Refrigerate for at least an hour. This dip will last for up to a week, in an airtight container, inside your fridge.

Creamy Blue Cheese Dip

This tastes just like a classic blue cheese dip. Better than any store bought we have ever tasted. If you love blue cheese you will love this dip.

- 3/4 cup bleu or blue cheese, crumbled
- 3/4 cup mayo
- 6 tablespoons sour cream or greek yogurt
- 1 1/2 tablespoons apple cider vinegar
- 1 teaspoon hot sauce, more or less to taste
- 1 teaspoon garlic powder
- 1/4 teaspoon pepper

Ideally, using a handheld or stand mixer, combine ingredients and blend until smooth. Taste your dip and see if it needs more hot sauce and garlic powder.

I always add more of both. My husband always adds more pepper.

Refrigerate your dip for at least an hour, if not longer. The longer the better.

Serve and enjoy.

This dip will last for a week in an airtight container inside your fridge.

Buttermilk Ranch Dip

- 1 cup mayo
- 1/2 cup buttermilk
- 4 teaspoons fresh chives, minced or 1 1/2 teaspoons dried
- 4 teaspoons fresh cilantro, minced or 1 1/2 teaspoons dried
- 1 tablespoon fresh dill, minced or 1 teaspoon dried
- 1 teaspoon white vinegar
- 1 tablespoon garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon pepper or cayenne pepper

In a medium sized bowl, using a fork or a whisk, combine ingredients until smooth.

Season with salt and pepper to taste. I have given you a rough idea of how much I include.

I always add double the dill and more garlic. My husband thinks the dip is perfect the way it is.

Allow to cool in your fridge for at least an hour before serving.

Store inside your fridge for up to 5 days in an airtight container.

Caesar Parmesan Dip

This dip is definitely a personal favorite of mine. I am capable of eating this entire batch of dip with just a few carrots or chicken wings. Best dip EVER in my opinion.

I believe it is worth buying a small jar of anchovy fillets, just to try this dip. You should know that the anchovy fillets add INCREDIBLE flavor and completely disintegrate in the dip.

I really hope you will give this dip a try. Also please use real, grated parmesan cheese. Using the real stuff costs more but is so worth it.

- 1 cup mayo
- 1/2 cup sour cream or greek yogurt
- 1/2 cup grated Parmesan cheese
- 1 tablespoon lemon juice
- 1 tablespoon fresh parsley, minced or 1 teaspoon dried
- 1 tablespoon garlic, minced
- 1 teaspoon anchovy fillets, minced to paste or 2 fillets
- 1/4 teaspoon pepper

Combine all of the ingredients into a small bowl and blend until nice and smooth. Refrigerate this dip for at least an hour, if not longer.

This dip will last for two days in your fridge, including the day you made it. Don't worry there are rarely leftovers!

Honey Mustard Dip

- 1/2 cup yellow or Dijon mustard
- 1/4 to 1/3 cup liquid honey
- salt to taste
- pepper to taste

In a small bowl, combine mustard and honey until smooth. Taste to see if you prefer more honey or mustard. Add a little at a time until you achieve your desired result.

Season with salt and pepper to taste if desired. I usually don't add any salt or pepper. My husband adds pepper.

This sauce should be refrigerated for at least an hour before serving, the longer the better.

Store in an airtight container in your fridge for up to one week.

Honey Mustard Mayo

- 1/2 cup mayo
- 2-3 tablespoons mustard, any variety, any combination
- 2 tablespoons honey, more or less to taste
- 2 teaspoons lemon juice

In a small bowl combine honey, mustard, lemon juice and mayo.

Use on sandwiches, french fries, burgers, dogs or as a dip for anything!

Refrigerate in an airtight container for a week.