



Easy Chip and Dip Recipes

From [What A Good Day Blog](#)

Ranch Dip 3 Ways

Plain Ranch Dip (Hidden Valley Ranch Recipe)

1 16 oz carton sour cream

1 packet Ranch Dip mix (be sure to get dip mix not dressing mix)

Mix well. For best taste, let refrigerate for a couple of hours before serving. Serve with veggies or chips.

Cheesy Ranch Dip (with or without bacon)

Add 1 cup of shredded cheese

If desired add 1/3 to 1/2 cup of bacon pieces (home cooked or bag, not jarred Bacos – they are too hard!)

Ranch Spinach Dip

Thaw a box of frozen spinach. Squeeze it extra dry until all the water is gone and mix it in well.

Cheesy Beef Rotel Dip

1 lb. ground beef

1 lb. Velveeta cheese

1 can Rotel (Mild, Original or Hot according to you tastes)

Brown beef and drain. Cut the Velveeta into cubes. Add the cubes and can of Rotel to the pan or crockpot. Heat until the cheese is melted. Keep it stirred so that it doesn't stick. Serve with tortilla chips.

Variations: use sausage instead of beef or leave out the meat and have a spicy cheese dip.

Store Bought Salsa Made Better

Take store bought salsa to the next level!

Add any combination of the following: freshly diced tomatoes, chopped purple onion, finely chopped cilantro, seeded/chopped cucumber, and a squeeze of lime juice! Serve with tortilla chips.

Buffalo Chicken Dip

2 cans chunk chicken

2 packages cream cheese

3/4 cup buffalo sauce

3/4 cup ranch (or 1 cup if you want it more mild)

2 cups mild cheddar cheese (or any cheese you prefer)

Mash up the chicken to shred it. In a pot, add the chicken, buffalo sauce, ranch, and cream cheese. Stir together until well-mixed. Add the cheese and mix in. Transfer to a slow cooker. Serve with tortilla chips.

Variations:

1. If you don't want to use a slow cooker, you can transfer the dip to a baking dish and add more cheese to the top. Bake at about 350 until the cheese is melted.
2. You can add chives or blue cheese crumbles to garnish this dip if you like those flavors.
3. You can also serve with celery or crackers.