



BLT Flatbread

1 packet **D&Co. Kitchen BLT Dip Mix**, prepared

1 pre-made flatbread/ pizza crust

4 ounces shredded mozzarella

1/2 cup tomato, diced

1 cup shredded lettuce

8-10 strips cooked bacon, chopped

2 tablespoons milk

Bake flatbread pizza crust for about 12 minutes, according to instructions. Then spread 3 tablespoons BLT Dip Mix on top of crust and top with mozzarella cheese. Bake again for 3 to 4 minutes or until cheese is melted. Cool briefly. Top with bacon, lettuce and tomato. Combine milk with 2 tablespoons BLT Dip Mix until it reaches drizzling consistency. Drizzle over pizza.

BLT Bagel Cheese Spread

1 1/2 tablespoons **D&Co. Kitchen BLT Dip Mix**

8 ounces cream cheese; softened*

1-2 tablespoons milk

Add 1 1/2 tablespoons of BLT Dip Mix (mix dry ingredients in package or small bowl before measuring) to 8 ounces cream cheese, softened. Mix well. You may add a small amount of milk (1 to 2 tablespoons) to thin. Chill overnight or at least 4 hours. Delicious with bagels.

*Cream cheese may be softened in microwave. Blend cream cheese to avoid any “hot spots” before adding to recipe.

BLT Bread

Add 3 1/2 tablespoons of dry **D&Co. Kitchen BLT Dip Mix** (mix dry ingredients in package or small bowl before measuring) to 1 pound of bread dough. Mix into dough; proceed with the bread recipe. This makes a gourmet-tasting bread that is great for sandwiches.

BLT Pizza Appetizer

1 packet **D&Co. Kitchen BLT Dip Mix**

1 1/2 cups sour cream

1/2 cup mayonnaise

1 cup finely shredded cheddar cheese

1 cup shredded lettuce

1 cup chopped tomatoes

1 package refrigerated crescent rolls

Mix the BLT Dip Mix according to the directions. Let chill for a minimum of 4 hours. Preheat oven to 375 F . Separate dough into 2 large rectangles. Place in ungreased 13 x 9 pan; press over bottom and up sides to form a crust. Bake for 10 minutes or until golden brown. Cool completely. Spread mixture onto the crust and sprinkle the cheese, lettuce and tomatoes on top. Let chill for 30 minutes and then cut into 2-inch squares. Serve immediately.

BLT Roll-Ups

1 packet **D&Co. Kitchen BLT Dip Mix**

1 1/2 cups sour cream

1/2 cup mayonnaise

1 cup chopped tomatoes

1 cup shredded lettuce

1 cup finely shredded cheddar cheese

10 large flour tortillas

Mix the BLT Dip Mix according to the directions. Let chill for minimum of 4 hours. Spread the mixture onto the tortillas and sprinkle the tomatoes, lettuce and cheese on top. Roll the tortillas, cover with plastic wrap and chill for at least 1 hour. Slice each roll into 1-inch pieces. Makes 10 or more servings.

BLT Salad Dressing

1 packet **D&Co. Kitchen BLT Dip Mix**

1 1/2 cups sour cream

1/2 cup mayonnaise (*Do not use salad dressing such as Miracle Whip[®], use real mayonnaise.*)

Milk

Blend sour cream and mayonnaise. Add the entire packet of BLT Dip Mix. Mix well. Thin with milk to reach desired consistency. Chill overnight or at least 4 hours. Stir before serving. Keep prepared dressing refrigerated.