



Dirty Martini Dip

 Servings: 6-8  Prep time: 10 min  Cook time: N/A



INGREDIENTS

- 8oz cream cheese, softened
- 6oz plain Greek yogurt (nonfat or full fat)
- 3 Tablespoons Tillen Farms Dirty Martini Mix
- 12 Tillen Farms Blue Cheese Olives, chopped
- 2 Tablespoons vodka, optional
- ¼ cup blue cheese crumbles

DIRECTIONS

1. Place the softened cream cheese in the bowl of an electric mixer and beat with the paddle attachment until light and fluffy. Scrape down the sides and add the yogurt. Continue to beat until well combined. Remove from mixer.
2. Fold in the Dirty Martini Mix, chopped olives, vodka and blue cheese crumbles. Add fresh cracked pepper to taste if desired.
3. Garnish with additional olives and serve with a variety of crackers.