



Boat Snacks
DOCKSIDE DIPS

**Easy dip recipes for your
water adventures**

boat snackz



 @boatsnackz

Ladies and gentlemen, prepare yourselves for a culinary voyage that's as thrilling as the open sea! Welcome to Dockside Dips, a Boat Snackz cookbook - where we're not just about snacks; we're about elevating your boating experience.

Fantastic food is crucial out there on the water. So whether you're casting your lines, soaking in the sun, or simply drifting with a glass of wine in hand, what you munch on matters. And that's precisely where this cookbook comes into play.

www.boatsnackz.com

Introduction

At Boat Snackz, we're obsessed with flavor, quality, and the joy of a day out on the water. And trust me, nothing complements the splendor of a pristine lake or a serene stretch of ocean better than sensational dips and delights. From zesty salsas to creamy, dreamy spreads, we've got it all, and we're ready to share our secrets with you.

Now, let me be clear—I'm a stickler for good food. These recipes aren't just about satisfying your hunger; they're about igniting your taste buds, setting your senses alight, and making every moment on your boat a culinary adventure. Whether you're a seasoned sailor or just starting to explore the world of boating, you're in for a treat.

So, as you embark on this journey through Boat Snackz's finest dip recipes, remember that it's not just about the dips themselves; it's about the joy of creating, the pleasure of sharing, and the satisfaction of knowing that even on the water, you can dine like a gourmet.

Whether you're planning a day of fishing, a family picnic by the shore, or a romantic sunset cruise, our dips will turn your boat trip into a culinary adventure. So grab your apron, prep your ingredients, and get ready to unleash your inner boat-side culinary genius.

Welcome aboard, my fellow foodies, to Docksides Dips, a Boat Snackz Cookbook. Let's dive in, savor the flavors, and create culinary memories that'll have you coming back for seconds and thirds.

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SUN-DRIED TOMATO HUMMUS

Sun-Dried Tomato Hummus

Ingredients

- 1 can (15 ounces) chickpeas (garbanzo beans), drained and rinsed
- 1/2 to 1 cup sun-dried tomatoes (packed in oil), drained
- 3 tablespoons tahini (sesame paste)
- 3 cloves garlic, minced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon paprika
- Salt and black pepper to taste
- 2-4 tablespoons water (as needed for desired consistency)
- Fresh parsley leaves (for garnish, optional)
- 2 tablespoons lemon juice (about 1 lemon)
- 2 tablespoons olive oil

Instructions

Rehydrate Sun-Dried Tomatoes: If your sun-dried tomatoes are very dry and tough, you can rehydrate them by soaking them in hot water for about 15-20 minutes until they become pliable. Drain them before using in the recipe. We prefer to use sun-dried tomatoes that come in a can pack in oil.

Combine Ingredients: In a food processor, add the drained chickpeas, sun-dried tomatoes, tahini, minced garlic, lemon juice, olive oil, ground cumin, paprika, salt, and black pepper.

Blend: Pulse the ingredients in the food processor until they start to combine. Scrape down the sides of the bowl to make sure everything is well mixed.

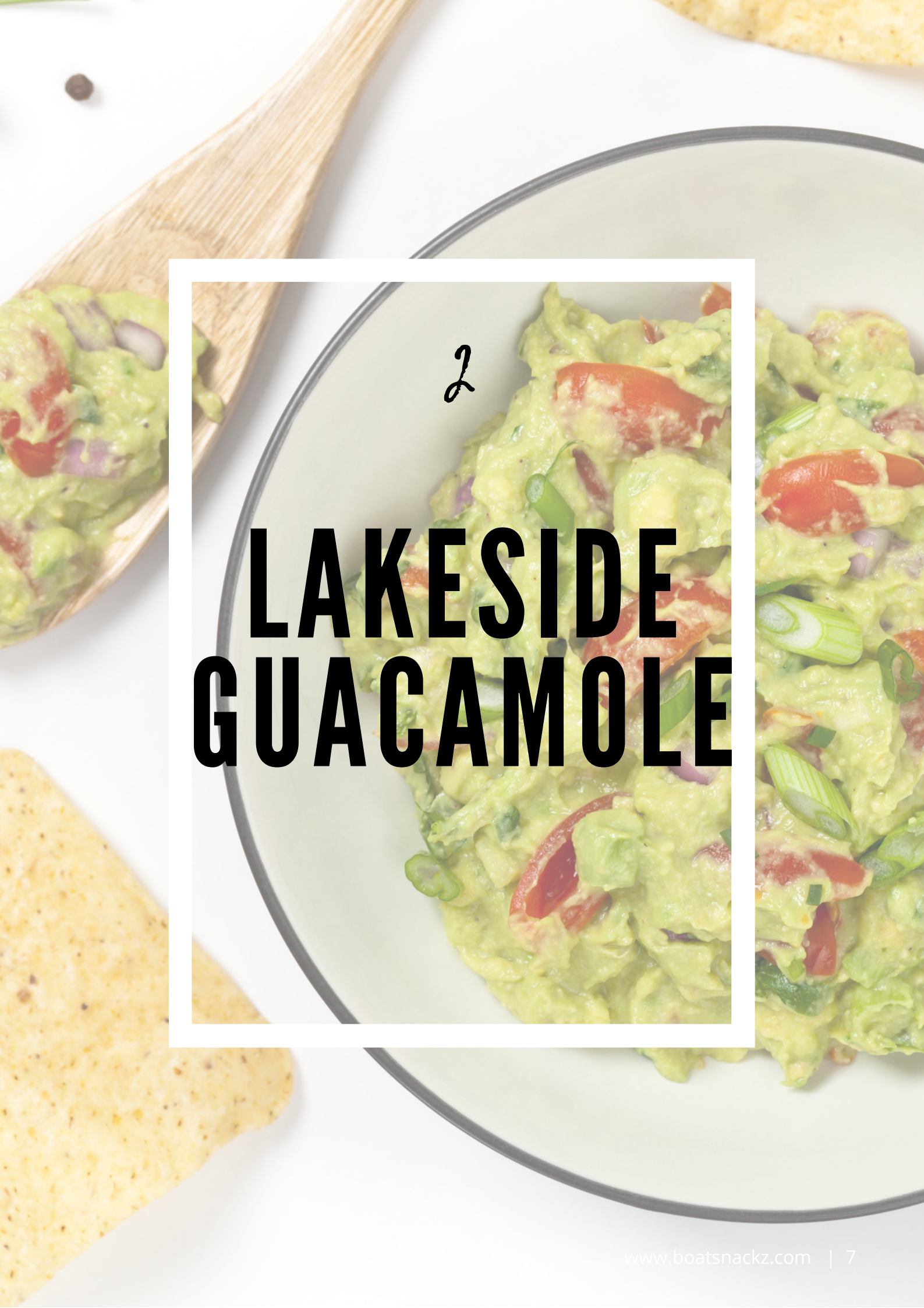
Add Water: With the food processor running, slowly drizzle in water, one tablespoon at a time, until you reach your desired hummus consistency. You may need to add 2-4 tablespoons of water. Continue to process until the hummus is smooth and creamy.

Taste and Adjust: Taste the hummus and adjust the seasoning if needed. Add more salt, lemon juice, or spices to suit your taste.

Serve: Transfer the sun-dried tomato hummus to a serving bowl. Drizzle with a little extra olive oil if desired. Garnish with fresh parsley leaves for a pop of color.

Enjoy: Serve your homemade sun-dried tomato hummus with pita bread, fresh veggies, or as a spread for sandwiches and wraps. It's also a great dip for crackers and chips.

Storage: Store any leftover hummus in an airtight container in the refrigerator for up to one week. Drizzle with olive oil before sealing to keep it fresh.



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LAKESIDE GUACAMOLE

Lakeside Guacamole

Ingredients

- 5-6 ripe avocados
- 1 red onion, finely diced
- 2-3 ripe tomatoes, diced
- 3-4 cloves garlic, minced
- 1-2 jalapeño peppers, seeded and minced (adjust to your spice preference)
- Juice of 4-5 limes
- 1/2 cup fresh cilantro leaves, chopped
- Salt and freshly ground black pepper, to taste

Instructions

Prepare Avocados: Cut the avocados in half, remove the pits, and scoop the flesh into a mixing bowl. Using a fork or potato masher, mash the avocados to your desired level of creaminess. Some people prefer it chunky, while others like it smooth.

Add Lime Juice: Squeeze the juice of four to five limes over the mashed avocados. Lime juice not only adds flavor but also helps prevent the guacamole from browning. For added flavor, add the zest of the limes.

Add Minced Garlic: Add the minced garlic to the bowl. Adjust the amount to your taste preferences. If you love garlic, use more; if not, use less.

Add Diced Red Onion: Finely dice the red onion and add it to the mixture. Red onion adds a nice crunch and a mild bite to the guacamole.

Add Chopped Jalapeños: Seed and finely mince the jalapeño peppers. Add them to the mix. Remember that the heat level depends on how many seeds and ribs you include. For a milder guacamole, remove all seeds and ribs.

Add Diced Tomatoes: Dice the tomatoes and add them to the bowl. If your tomatoes have a lot of juice and seeds, you can scoop those out to prevent the guacamole from becoming too watery. You can also use diced tomatoes that come in a can to save time during the prep work - make sure to drain them.

Mix Well: Gently fold all the ingredients together until they are well combined. Be careful not to overmix, as you want to maintain some texture.

Season with Salt and Pepper: Season the guacamole with salt and freshly ground black pepper to taste. Start with a pinch of salt and adjust as needed.

Add Chopped Cilantro: Stir in the chopped cilantro leaves. Cilantro adds a fresh, herbaceous flavor to the guacamole.

Taste and Adjust: Taste the guacamole and adjust the seasonings if necessary. You can add more lime juice, salt, or any other ingredients to suit your preferences.

Serve: Transfer the guacamole to a serving bowl. You can garnish it with additional cilantro leaves or a slice of lime. Serve your homemade guacamole with tortilla chips, tacos, burritos, or as a dip for fresh veggies. It's best when served fresh, but you can store it in an airtight container with plastic wrap directly on the surface of the guacamole to prevent browning if you need to store it for a short time.



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BUFFALO CHICKEN DIP

Buffalo Chicken Dip

Ingredients

- 12.5 oz. (1 can) chunk chicken breast
- 8 oz (1 package) cream cheese, softened
- 1/2 cup buffalo wing sauce (adjust to your preferred level of spiciness)
- 1/2 cup ranch dressing
- 1/2 cup shredded cheddar cheese
- 1/2 cup crumbled blue cheese (optional, for extra flavor)
- 1/4 cup chopped green onions (scallions), for garnish
- Tortilla chips, celery sticks, or carrot sticks for dipping

Instructions

Preheat Oven: Preheat your oven to 350°F (175°C).

Shred the Chicken: Open the can, drain completely and shred the cooked chicken into small, bite-sized pieces using the back of a fork.

Soften the Cream Cheese: In a microwave-safe bowl, soften the cream cheese by heating it in the microwave for about 30 seconds. This makes it easier to mix.

Mix Ingredients: In a mixing bowl, combine the softened cream cheese, buffalo wing sauce and ranch dressing. Stir until the mixture is smooth and well combined. It helps to break the cream cheese up with your hands as you add it to the mixing bowl.

Add Shredded Chicken: Add the shredded chicken to the mixture and stir until the chicken is evenly coated with the creamy sauce.

Add Cheddar Cheese and Blue Cheese: Mix in the shredded cheddar cheese and crumbled blue cheese (if using). These cheeses add richness and flavor to the dip. Reserve a small portion of cheddar cheese for topping, if desired.

Transfer to Baking Dish: Transfer the buffalo chicken mixture into a baking dish or oven-safe skillet. A 9x9-inch dish or a similar size works well.

Top with Cheese: If desired, sprinkle the reserved cheddar cheese on top of the mixture.

Bake: Place the baking dish in the preheated oven and bake for approximately 20-25 minutes or until the dip is hot and bubbly. The cheese on top should also become golden and slightly crispy.

Garnish: Remove the buffalo chicken dip from the oven and let it cool slightly. Garnish with chopped green onions (scallions) for a fresh, oniony flavor and vibrant color.

Serve: Serve the Buffalo Chicken Dip hot with tortilla chips, celery sticks, carrot sticks, or your favorite dippers. Remember that the level of spiciness can be adjusted by using more or less buffalo wing sauce, so you can tailor it to your taste preferences. Add cayenne pepper for a real kick!



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FRIDAY FIESTA DIP

Friday Fiesta Dip

Ingredients

- 1 pound lean ground beef (at least 80% lean)
- 1 packet (1.25 ounces) taco seasoning mix
- 1 can (16 ounces) refried beans
- 1 cup sour cream
- 1 cup guacamole
- 1 cup salsa
- 1-2 cups shredded cheddar cheese
- 1 cup diced tomatoes
- 1/2 cup sliced black olives
- 1/4 cup sliced green onions (scallions)
- Tortilla chips or corn chips for dipping

Instructions

Cook Ground Beef: In a skillet over medium heat, cook the ground beef until it's browned and cooked through, breaking it into small crumbles as it cooks. Drain any excess fat.

Add Taco Seasoning: Sprinkle the taco seasoning mix over the cooked beef. Follow the instructions on the packet, typically adding water and simmering for a few minutes. Stir well to coat the beef with the seasoning. Allow it to cool slightly.

Layer Refried Beans: In a serving dish or a 9x9-inch square baking dish, spread the refried beans as the first layer. You can warm the beans in the microwave for easier spreading.

Layer Seasoned Ground Beef: Spread the seasoned ground beef evenly over the refried beans as the second layer.

Layer Sour Cream: Carefully spread the sour cream over the beef layer as the third layer.

Layer Guacamole: Add the guacamole as the fourth layer. You can use store-bought guacamole or use our Lakeside Guacamole recipe on page 8.

Layer Salsa: Spread the salsa over the guacamole as the fifth layer. Choose a mild or spicy salsa based on your preference.

Add Shredded Cheese: Sprinkle the shredded cheddar cheese evenly over the salsa layer as the sixth layer.

Top with Tomatoes: Add the diced tomatoes as the seventh layer. You can also use cherry tomatoes, diced into smaller pieces.

Garnish with Olives: Scatter the sliced black olives over the tomatoes as a garnish.

Finish with Green Onions: Sprinkle the sliced green onions over the top for a pop of color and flavor.

Chill: Cover the taco dip and refrigerate for at least 30 minutes to allow the flavors to meld. This dip can also be made ahead and chilled for several hours or overnight.

Serve: Serve the Fiesta Dip with tortilla chips or corn chips for dipping. Enjoy!

A bowl of Starboard Salsa is the central focus, filled with a chunky, red tomato-based sauce. The bowl is set on a colorful, woven bamboo placemat. In the background, fresh ingredients like tomatoes, a green bell pepper, and a yellow bell pepper are visible, suggesting a fresh, homemade recipe. The number '5' is positioned above the title.

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STARBOARD SALSA

Starboard Salsa

Ingredients

- 4 large tomatoes, quartered
- 1 red onion, roughly chopped
- 1 jalapeño pepper, seeded and chopped (adjust for desired spiciness)
- 3 cloves garlic, minced
- Juice of 2 limes
- 1/2 cup fresh cilantro leaves
- 1 teaspoon ground cumin
- 1 teaspoon salt (adjust to taste)
- 1/2 teaspoon black pepper
- Optional: a pinch of sugar for balance

Instructions

Prepare the Ingredients: Quarter the tomatoes and roughly chop the red onion and jalapeño pepper.

Blender Time: Place all the ingredients, including the tomatoes, red onion, jalapeño pepper, minced garlic, lime juice, cilantro, ground cumin, salt, black pepper, and a pinch of sugar if desired, into a blender.

Blend Until Smooth: Blend the ingredients on high until the mixture is smooth and reaches your desired consistency. You can blend for a shorter time if you prefer a slightly chunky texture.

Taste and Adjust: Taste the blended salsa and adjust the seasoning by adding more salt, lime juice, or sugar if needed.

Chill and Serve: Transfer the blended salsa to a bowl or container and refrigerate it for at least 30 minutes to allow the flavors to meld.

Enjoy: Serve your smooth and blended salsa with tortilla chips, tacos, quesadillas, or as a dip for various snacks. It's perfect for a creamy and flavorful salsa option.



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SPINACH & ARTICHOKE DIP

Spinach & Artichoke Dip

Ingredients

- 1 (10-ounce) package frozen chopped spinach, thawed and drained
- 1 (14-ounce) can artichoke hearts, drained and chopped
- 1 cup mayonnaise (or plain Greek yogurt)
- 1 cup sour cream
- 1 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese
- 3 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon red pepper flakes (optional, for a little heat)
- Tortilla chips, pita chips, or sliced baguette for dipping

Instructions

Preheat Oven: Preheat your oven to 350°F (175°C).

Prepare Spinach: Thaw the frozen chopped spinach and drain it thoroughly. You can use a clean kitchen towel or paper towels to squeeze out excess moisture. Set aside.

Chop Artichoke Hearts: Drain the canned artichoke hearts and chop them into smaller pieces. Set aside.

Mix Wet Ingredients: In a large mixing bowl, combine the mayonnaise, sour cream, minced garlic, grated Parmesan cheese, shredded mozzarella cheese, salt, black pepper, and red pepper flakes (if using). Mix well until all the ingredients are evenly combined.

Add Spinach and Artichokes: Fold in the chopped and drained spinach and artichoke hearts into the mixture. Stir until they are well distributed throughout the mixture.

Transfer to Baking Dish: Transfer the mixture to a baking dish. You can use an 8x8-inch square baking dish or a similarly sized ovenproof dish.

Bake: Place the baking dish in the preheated oven and bake for about 25-30 minutes, or until the dip is hot and bubbly, and the top is golden brown.

Broil (Optional): If you'd like a little extra browning on top, you can switch the oven to broil for the last 2-3 minutes of cooking, but be sure to keep a close eye on it to prevent burning.

Serve: Remove the spinach and artichoke dip from the oven and let it cool slightly before serving. It's best enjoyed while it's warm.

Enjoy: Serve the Spinach and Artichoke Dip with your choice of dippers, such as tortilla chips, pita chips, sliced baguette, or fresh vegetable sticks.



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BABA GANOUSH DIP

Baba Ganoush Dip

Ingredients

- 2 large eggplants
- 4 cloves garlic, minced
- 1/4 cup tahini (sesame paste)
- 4 tablespoons freshly squeezed lemon juice
- 2 tablespoons extra-virgin olive oil, plus extra for garnish
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika (optional, for extra flavor)
- Salt and black pepper to taste
- Fresh parsley, chopped, for garnish
- Pita bread or vegetable sticks for serving

Instructions

Roast the Eggplants: Preheat your oven to 400°F (200°C). Prick the eggplants several times with a fork or knife to prevent them from bursting during roasting. Place the eggplants on a baking sheet lined with foil. Roast the eggplants in the preheated oven for about 45-50 minutes, or until the skin is charred, and the flesh is soft. You can also roast them on a grill for a smoky flavor.

Cool and Peel: Remove the roasted eggplants from the oven or grill and allow them to cool for a few minutes. Once cool enough to handle, cut the eggplants in half lengthwise. Scoop out the flesh with a spoon, leaving the skin behind. Place the eggplant flesh in a colander to drain excess moisture.

Blend the Ingredients: In a food processor or blender, combine the roasted eggplant, minced garlic, tahini, freshly squeezed lemon juice, extra-virgin olive oil, ground cumin, smoked paprika (if using), salt, and black pepper.

Blend Until Smooth: Blend the mixture until it becomes smooth and creamy. You may need to stop and scrape down the sides of the bowl or blender to ensure everything is well combined.

Adjust Seasoning: Taste the baba ganoush and adjust the seasoning as needed. You can add more lemon juice, salt, or olive oil to suit your preferences.

Chill: Transfer the baba ganoush to a serving bowl, drizzle with a bit of extra-virgin olive oil, and garnish with freshly chopped parsley. Cover and refrigerate for at least 1 hour before serving. Chilling allows the flavors to meld and enhances the taste.

Serve: Serve with pita bread wedges, pita chips, or vegetable sticks like cucumber, carrot, and bell pepper.



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CAPTAIN TZATZIKI DIP

Captain Tzatziki Dip

Ingredients

- 1 cucumber, finely grated
- 2 cups plain Greek yogurt
- 3 cloves garlic, minced
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon fresh dill, finely chopped
- Salt and black pepper to taste
- Optional: 1 teaspoon fresh mint, finely chopped (for extra flavor)
- Optional: A drizzle of olive oil and a pinch of paprika for garnish

Instructions

Prepare the Cucumber: Wash the cucumber and peel it if desired. Grate the cucumber using a fine grater. Place the grated cucumber in a clean kitchen towel or cheesecloth and squeeze out as much moisture as possible. This step prevents the dip from becoming watery.

Combine Ingredients: In a mixing bowl, combine the finely grated cucumber, Greek yogurt, minced garlic, extra-virgin olive oil, freshly squeezed lemon juice, and chopped dill. If you're using fresh mint, add it to the mixture as well.

Season and Mix: Season the mixture with salt and black pepper to taste. Stir all the ingredients together until well combined.

Chill and Rest: Cover the dip and refrigerate it for at least 1-2 hours before serving. This resting time allows the flavors to meld and develop.

Garnish and Serve: Before serving, drizzle a bit of extra-virgin olive oil on top and sprinkle with a pinch of paprika (optional). Serve Tzatziki Dip as a dip for pita bread, pita chips, vegetable sticks, or as a refreshing sauce for grilled meats or falafel.



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PORT SIDE RANCH DIP

Port Side Ranch Dip

Ingredients

- 1 cup sour cream
- 1/2 cup mayonnaise (or plain Greek yogurt)
- 1 teaspoon dried dill
- 1 teaspoon dried parsley
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon dried chives (optional)
- 1 teaspoon salt, or to taste
- 1/2 teaspoon black pepper, or to taste
- 1-2 tablespoons buttermilk (adjust for desired consistency)
- Fresh chives or parsley for garnish (optional)
- Fresh vegetable sticks, potato chips, or pretzels for dipping

Instructions

Mix the Base: In a mixing bowl, combine the sour cream and mayonnaise (or plain Greek yogurt). Mix until smooth.

Add Seasonings: Add the dried dill, dried parsley, garlic powder, onion powder, dried chives (if using), salt, and black pepper to the sour cream and mayonnaise mixture.

Stir Well: Stir all the ingredients together until the seasonings are evenly distributed throughout the mixture.

Adjust Consistency: If the dip is too thick for your liking, add 1 to 2 tablespoons of buttermilk and stir until you reach your desired consistency. Add more if needed.

Chill: Cover the dip and refrigerate it for at least 30 minutes before serving. Chilling allows the flavors to meld and enhances the taste.

Garnish and Serve: Before serving, garnish with fresh chives or parsley if desired. Serve the Port Side Ranch Dip with a variety of dippers, such as fresh vegetable sticks (carrots, celery, bell peppers, cucumbers), potato chips, or pretzels.



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PIMENTO CHEESE LAKE BREEZE DIP

Pimento Cheese Lake Breeze Dip

Ingredients

- 2 cups sharp cheddar cheese, grated
- 1/2 cup mayonnaise (or plain Greek yogurt)
- 1/4 cup cream cheese, softened
- 1/4 cup diced pimentos, drained
- 1/4 cup diced pickled jalapeños (optional, for a spicy kick)
- 1/4 cup diced green onions
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon cayenne pepper (adjust to taste)
- Salt and black pepper to taste
- Crackers, bread, or vegetable sticks for dipping

Instructions

Prepare Ingredients: Grate the sharp cheddar cheese. In a separate bowl, soften the cream cheese.

Combine Cheeses: In a mixing bowl, combine the grated sharp cheddar cheese and softened cream cheese.

Add Flavorings: Add the mayonnaise (or plain Greek yogurt), diced pimentos, diced pickled jalapeños (if using), diced green onions, garlic powder, onion powder, and cayenne pepper to the cheese mixture.

Season and Mix: Season with salt and black pepper to taste. Stir all the ingredients together until well combined. Make sure the mixture is smooth and creamy.

Chill: Cover the dip and refrigerate it for at least 30 minutes before serving. Chilling allows the flavors to meld and enhances the taste.

Serve: Serve with your choice of dippers, such as crackers, bread slices, or vegetable sticks.



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OLIVE TAPENADE DIP

Olive Tapenade Dip

Ingredients

- 1 1/2 cups pitted Kalamata olives
- 1/2 cup green olives (stuffed with pimentos or plain)
- 3 cloves garlic, minced
- 2 tablespoons capers
- 2 tablespoon fresh lemon juice
- 2 tablespoons fresh parsley, chopped
- 1/4 cup extra-virgin olive oil
- Freshly ground black pepper, to taste
- Baguette slices, crackers, or vegetable sticks for dipping

Instructions

Prepare the Olives: Rinse the Kalamata and green olives under cold water to remove excess brine. Drain well.

Combine Ingredients: In a food processor, combine the pitted Kalamata olives, green olives, minced garlic, capers, fresh lemon juice, and chopped fresh parsley.

Blend: Pulse the ingredients in the food processor until they are finely chopped and well combined, but not completely smooth. You want some texture remaining.

Drizzle in Olive Oil: With the food processor running, slowly drizzle in the extra-virgin olive oil. Continue blending until the mixture reaches your desired consistency. You can make it smoother or chunkier, depending on your preference.

Season and Adjust: Taste the Olive Tapenade and add freshly ground black pepper if desired. The olives and capers are naturally salty, so additional salt is usually not needed.

Chill: Transfer the Olive Tapenade Dip to a serving bowl, cover, and refrigerate for at least 30 minutes before serving. Chilling allows the flavors to meld.

Serve: Serve the Olive Tapenade Dip with slices of baguette, crackers, or vegetable sticks for dipping.

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SUNSET QUESO DIP

Sunset Queso Dip

Ingredients

- 1 pound (16 ounces) Velveeta cheese, cubed
- 1 1/2 cup shredded cheddar cheese
- 1/2 cup milk (whole or 2% for creaminess)
- 1/2 cup diced tomatoes (canned or fresh)
- 1/4 cup diced green chilies (canned)
- 1/4 cup diced red onion
- 1/4 cup diced pickled jalapeños (adjust for heat preference)
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and black pepper to taste
- Tortilla chips or warm flour tortillas for dipping

Instructions

Prepare the Cheese: Cut the Velveeta cheese into cubes for easier melting.

Combine Cheeses and Milk: In a saucepan over medium-low heat, combine the Velveeta cheese cubes, shredded cheddar cheese, and milk. Stir continuously until the cheeses start to melt.

Add Diced Tomatoes and Chilies: Stir in the diced tomatoes and diced green chilies. Continue to stir until the cheese mixture is smooth and well combined.

Season and Add Vegetables: Add the diced red onion and diced pickled jalapeños to the queso dip. Season with chili powder, cumin, garlic powder, onion powder, salt, and black pepper. Adjust the seasonings to your taste.

Simmer and Stir: Reduce the heat to low and let the queso dip simmer gently while stirring frequently. This helps blend the flavors and ensures a creamy consistency.

Serve: Once the dip is smooth and heated through, transfer it to a serving bowl. Serve the Queso Dip immediately with tortilla chips or warm flour tortillas for dipping.



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