

We Are Dip

ALASKA

Everything we
make is free of:



MSG
GMO
NUTS
DYE'S
SUGAR
DAIRY
GLUTEN
PRESERVATIVES
ANTI-CAKING
FILLERS



*Making Specialty
Dips*

Since 1990

MADE IN
ALASKA

Vegi Salt Free

Dip: Mix 1TBS with 1 cup mayonnaise and 1 cup sour cream. Chill 30 minutes.

Salad dressing: Mix 1 cup milk, 2 cups mayonnaise and 2 TBS mix, blend together well, chill.

Soups or stew starter: Add 4 TBS+ to 4 cups broth or water to start.

Bacon Vegan

Dip: Mix 1 TBS with 1 cup mayonnaise and 1 cup sour cream, chill 30 minutes.

Baked potato topping: Mix 1 TBS to sour cream, chill for 30 minutes.

Salad dressing: 1 cup milk, 2 cup mayonnaise and 2 TBS mix, blend together well, chill.

Add our Chipotle Dip Seasoning for a spicy twist.

Chipotle Salt Free

Dip: Mix 1 TBS with 1 cup mayonnaise and 1 cup sour cream. Chill 30 minutes.

Chipotle Cheese Dip: Add 4 cups grated cheese after making dip. Chill 1 hour.

Use to make grilled cheese sandwiches or add dip mix to your mac and cheese for a spicy kick.

Salad dressing: 1 cup milk, 2 cup mayonnaise and 1 TBS Chipotle Dip Seasoning, blend together well, chill.

Alaska Dill Fish Seasoning Vegan

Fish Seasoning: Sprinkle on to any fish fillet and let it marinate for 30 minutes, before cooking.

Tartar Sauce: Add 1 TBS mix to 1 Cup mayonnaise, mix well, chill.

Rub: Sprinkle on chicken or pork chops and marinate for 30 minutes

Salad dressing: Mix 1 cup milk, 2 cups mayonnaise and 1 TBS mix, blend together well, chill

Dip: Mix 1 TBS with 1 cup mayonnaise and 1 cup sour cream. Chill 30 minutes.

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