Table Talk and Food for Thought: Delicious party dip

By Melanie Fortenberry

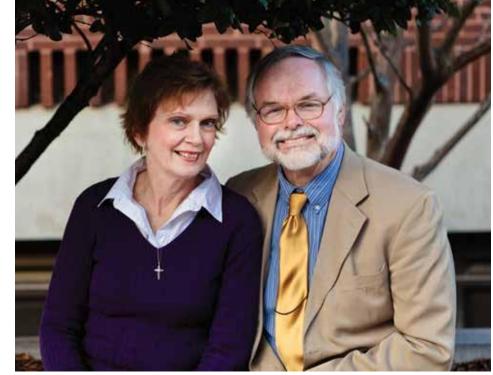
My friend and colleague, Phyllis Seawright, has this as her "go to" recipe for student and holiday parties in the Communication Department at Mississippi College. I know it by the shape of her dish and the amount consumed during the party!

It is delicious and usually results in an empty dish when cleaning up. I am so glad she usually makes two.

Phyllis recalls that she made

this dip for the first time for a holiday fundraiser for First Presbyterian Day School, where the recipes were prepared by the parents for sampling and the recipes sold in a booklet for fundraising. The recipe was assigned to her to make, but she has used it through the years for her own events.

I have not added bacon, but I should. It's such a great base that you could add other things, like chopped olives,



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Almond Swiss Bake

INGREDIENTS:

- 3 cups Swiss cheese, shredded 2/3 cup Hellman's mayonnaise
- 4 tblsp chopped green onions (green tips only)
- 2 8 oz. pkg. cream cheese, softened 1/2 cup sliced almonds
- Optional: white pepper and garlic powder, to taste

PREPARATION:

- Combine all ingredients in an oven-safe glass dish and sprinkle with almonds.
- 2. Bake at 350° for 15–20 minutes, until brown and bubbly.
- 3. Serve with Wheat Thins.

(Credit: 2004 Holiday Potpourri Recipe booklet, First Presbyterian Day School)

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chopped tomatoes, fresh herbs...

I like to have leftovers on turkey or ham sandwiches, over rice or pasta, or on roasted vegetables. If you bake it too long, the Swiss cheese gets golden brown and chewy. Otherwise, you can't mess it up!

