

Our State eats

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Savory Cream Cheese Cracker Spread

Yield: 2 cups.

4 ounces cream cheese, softened
4 tablespoons mayonnaise
2 teaspoons dill pickle juice
1 teaspoon Dijon mustard
½ teaspoon garlic powder
½ teaspoon onion powder
1 celery stalk, diced
1 small carrot, peeled and diced
¼ red bell pepper, cored and diced
¼ green bell pepper, cored and diced
6 green olives, pitted and diced
2 green onions, thinly sliced
Salt and pepper to taste

In a medium bowl, stir together cream cheese, mayonnaise, pickle juice, mustard, garlic powder, and onion powder. Mix until well blended.

Stir in all the vegetables until well incorporated. Salt and pepper to taste. Serve on your favorite crackers. Spread may be refrigerated for up to 3 weeks.



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