

Bloody Mary Dip

Ingredients

- 8 oz room temperature cream cheese, cubed
- 1½ Tbsp prepared horseradish
- ¼ cup mayonnaise
- 3 Tbsp tomato paste
- 2½ tsp Worcestershire sauce
- ½ tsp celery salt
- ½ lemon, zested and juiced
- 1½ tsp hot sauce
- 1 ½ Tbsp vodka (optional)
- 2 pimento-stuffed green cocktail olives, quartered lengthwise and stuffing chopped



Preparation

1. Process the cream cheese, horseradish, mayonnaise, tomato paste, Worcestershire sauce, and celery salt until well combined
2. Scrape down the sides of the bowl as necessary
3. Add the lemon zest and juice, hot sauce, and vodka, if using, and combine
4. Transfer the dip to a shallow serving bowl
5. Cover and refrigerate for at least 1 hour, up to overnight
6. Top with the olives and pimento stuffing and serve with your favorite pickled vegetables, crudité, crackers, or chips