

Thai Tamarind Seed Cream Cheese Dip:



Ingredients:

- 1 Package Cream Cheese 8 oz.
- 1 Bottle of "The Two Sisters"
Thai Tamarind Sauce
- 1 Serrano Pepper
- 1 Jalapeno Pepper
- 1 Red Bell Pepper
- 1 Bunch of Green Onion



Heat cream cheese slightly to soften. Add 4 oz. of "The Two Sisters" Thai Tamarind Seed Dipping sauce. Mix well until all lumps are gone. Add in, finely chopped peppers and green onions. Mix well. Chill. This isn't as hot as you might think it is, the dairy in the cream cheese cuts it. However, if you want it hotter add in red-pepper flakes or chili oil to taste.

Use with chips, crackers, veggie trays and other hors d'oeuvres. You can also make this with or use on Smoked Salmon, Cooked Crab or Shrimp. This also works well with pot stickers, wontons. If you make your wontons own use this as the "stuffing" then use the Thai Sauce as the dip. Also use in a wrap with chicken, turkey or fish.

You will love this dip, it's easy to make and once you try it you may never want to try another one.