Dr Konstantin Frank

NEW YEAR'S REUBEN DIP

Ring in the new year with this versatile, zippy dip recipe

INGREDIENTS

8 ounces cream cheese, softened
1/2 cup mayonnaise
1/3 cup sauerkraut, drained and finely chopped
3 tablespoons sauerkraut brine
1 tablespoon Dijon mustard
1 tablespoon fresh parsley, minced
2 teaspoons fresh chives, minced
2 teaspoons fresh dill, minced
1 teaspoon apple cider vinegar
1/2 teaspoon garlic powder
Salt and pepper to taste

HOW TO MAKE

Whisk together all ingredients, then season to taste. Serve with antipasto skewers, rye bread, crackers, or charcuterie. Makes about 2 cups.

TIP:
Serve this as a baked dip by folding in 1 cup of shredded Swiss cheese and baking in at 350 degrees F until bubbly and heated through.

PICTURED:
Reuben dip with rye croutons and antipasto skewers (pastrami, Swiss cheese, cornichons, garlic-stuffed olives, and peppadew peppers).