

UNCLE FRANK'S ORIGINAL LOUISIANA SAUCE DU JOUR

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LOUISIANA CHIP DIP

- 1/3 Cup Uncle Frank's Original Louisiana Sauce Du Jour
- 1 12 ounce container of "lite" cream cheese
- 1/3 Cup sour cream
- 3-4 Tablespoons finely chopped cilantro
- 2 Tablespoons very finely chopped sweet onion (red or green)
- 1 Tablespoons lemon juice
- 1-2 "Dashes" of cayenne – or to taste
- 1 Teaspoons finely chopped fresh garlic
- 3-4 Tablespoons finely chopped red or yellow bell pepper

Combine all of the ingredients in a food processor and process until smooth. Adjust the level of cayenne and garlic to your taste and allow the flavors to mingle for at least an hour (in the refrigerator) before serving. The dip can be made the day before.

Refrigerating it is necessary in order to have a firmer dip.

SUMMER FRUIT SALAD DRESSING

Using the recipe for Louisiana Chip Dip, add 1/4 cup of mayonnaise, blend in a food processor until smooth and serve with a platter of sliced melon, pineapple and seedless grapes. Choose your favorite round platter and place the bowl of Summer Fruit Salad Dressing in the center, then arrange spokes of the various summer fruits to make a presentation designed for a perfect summer barbecue party.