

Snack & Dip Seasonings

A fantastic selection of flavors allows you to be ready for impromptu entertaining with style and great taste. Whether blended with sour cream as a simple dip, or used to enhance a favorite appetizer recipe, these convenient mixes are easy to use, and handy to have around! (Try nonfat sour cream or plain yogurt for a more healthful snack!)

Product Listing/Ingredients

Article No. 2020 Bacon & Cheddar (50 g/1.8 oz.)

Ingredients: Maltodextrin, natural and artificial flavors and colors, imitation bacon bits [textured vegetable protein (soy flour, caramel color, and red #3), partially hydrogenated soybean oil, salt, natural and artificial flavoring, hydrolyzed corn, soy and wheat protein], salt, less than 2% silicon dioxide added as an anti-caking agent.

Article No. 2021 Bacon & Horseradish

(43 g/1.5 oz.)

Ingredients: Imitation bacon bits [textured vegetable protein (soy flour, caramel color, and red #3), partially hydrogenated soybean oil, salt, natural and artificial flavoring, hydrolyzed corn, soy and wheat protein], maltodextrin, natural and artificial flavors, salt, onion, garlic, and less than 2% silicon dioxide added as an anti-caking agent.

Article No. 2022 Crab (57 g/2 oz.)

Ingredients: Maltodextrin, natural flavors, dextrose, salt, onion, garlic, parsley, paprika, 2% silicon dioxide as anti-caking agent.

Article No. 2023 Cucumber & Dill (51 g/1.8 oz.)

Ingredients: Corn syrup solids, salt, dextrose, onion, hydrolyzed soy protein, spice, natural flavors, garlic, disodium inosinate, disodium guanylate, less than 2% calcium silicate added as an anti-caking agent.

Article No. 2024 Garden Vegetable (52 g/1.8 oz.)

Ingredients: Maltodextrin, dextrose, red and green bell pepper, natural and artificial flavors, salt, onion, tomato, hydrolyzed corn protein, garlic, citric acid, parsley, chives, and less than 2% silicon dioxide added as an anti-caking agent.

Article No. 2025 Garlic & Dill (51 g/1.8 oz.)

Ingredients: Maltodextrin, garlic, onion, salt, chives, dill, minced green onion, natural flavors, chile peppers, less than 2% silicon dioxide added as an anti-caking agent.



Article No. 2026 Jalapeño (49 g/1.7 oz.)

Ingredients: Natural and artificial flavors and colors (including yellow #5), maltodextrin, chili powder (chile pepper and other spices, salt, garlic), jalapeño pepper, salt, red pepper, less than 2% silicon dioxide added as an anti-caking agent.

Article No. 2028 Pepper Ranch (60 g/2.1 oz.)

Ingredients: Maltodextrin, black pepper, natural flavors (includes disodium inosinate and disodium guanylate), onion, garlic, salt, malic acid, sugar, parsley, distilled (white) vinegar, 2% silicon dioxide added as an anti-caking agent.

Article No. 2029 Salsa & Sour Cream (49 g/1.7 oz.)

Ingredients: Dextrose, maltodextrin, salt, bell peppers, torula yeast, onion, natural and artificial flavors, garlic, spices, extractives of paprika.

Article No. 2030 Tomato & Bacon (60 g/2.1 oz.)

Ingredients: Tomato, imitation bacon bits [textured vegetable protein (soy flour, caramel color, red #3), partially hydrogenated soybean oil, salt, natural and artificial flavoring, hydrolyzed vegetable protein (corn, soy, wheat)], maltodextrin, natural flavors (includes disodium inosinate and disodium guanylate), salt, green onion, sugar, onion, garlic, 2% silicon dioxide added as an anti-caking agent.

Article No. 2031 Tomato & Horseradish

(66 g/2.3 oz.)

Ingredients: Tomato, maltodextrin, onion, salt, natural and artificial flavors, minced green onion, sugar, garlic, 2% silicon dioxide added as an anti-caking agent.

(continued)

Directions for use

(all Snack & Dip Seasonings): Mix 1-1/2 tbsp/23 mL into 1/2 cup/125 mL sour cream. For best results, allow to stand for 30 minutes to allow flavors to develop fully.

Why Watkins?

- **Versatile:** mix with regular, lowfat or nonfat sour cream, puréed cottage cheese, or plain yogurt for a variety of dips; thin with buttermilk for creamy salad dressings; add to cream cheese for appetizer spreads
- **Convenient:** just mix and serve; no refrigeration needed until mixed

Bagel Spread & Fruit Dip Mixes

Bagel Spread Mixes

Who doesn't love bagels and cream cheese for breakfast? Now you can convert plain cream cheese into luscious flavors in an instant! Whether you prefer sweet or savory, there's a Bagel Spread you're sure to love.

Product Listing/Ingredients

Article No. 2033

Apple-Cinnamon Bagel Spread Mix

Ingredients: Sugar, cinnamon, citric acid, natural and artificial flavors, 2% silicon dioxide as anti-caking agent.

Article No. 2036

Onion-Dill Bagel Spread Mix

Ingredients: Maltodextrin, onions, dextrose, natural flavor, salt, distilled vinegar, garlic, dill weed, and 2% silicon dioxide as anti-caking agent.

Article No. 2037

Strawberry-Cream Bagel Spread Mix

Ingredients: Sugar, dextrose, strawberries, natural and artificial flavors, 2% silicon dioxide as anti-caking agent.

Directions for use: Just mix contents of packet with one 227 g/8 oz. tub of soft cream cheese (regular, light, or fat-free). Let stand at least 30 minutes to allow flavors to develop.

Fruit Dip Mixes

A perfect complement to the taste and texture of fruit—and a healthful alternative to chips and dip! Mix with regular, lowfat or fat-free sour cream or yogurt; dip your favorite fruit and enjoy! Your whole family will eat more fruit when you offer these delicious dips! Convenient single-use packet makes 8 ounces/240 mL.

Product Listing/Ingredients

Article No. 2032 Caramel Fruit Dip Mix

Ingredients: Sugar, fructose, natural and artificial flavors, molasses, sodium citrate, carrageenan gum, caramel color, and less than 2% silicon dioxide as an anti-caking agent

Article No. 2035 Mandarin Orange Fruit Dip Mix

Ingredients: Sugar, natural and artificial flavors, carrageenan gum, sodium citrate, citric acid, salt, ascorbic acid, yellow 6, and less than 2% silicon dioxide as an anti-caking agent

Article No. 2038 Tropical Fruit Dip Mix

Ingredients: Sugar, natural and artificial flavors, and less than 2% silicon dioxide as an anti-caking agent

Directions for use: Combine one packet of mix with 8 oz./227 g sour cream (regular, light, or fat-free); mix well. Refrigerate at least 30 minutes to allow flavors to develop. Plain yogurt or 8 oz./ 227g softened cream cheese mixed with 3 tbsp/45 mL milk may be substituted for sour cream if desired.

Why Watkins?

- **Convenient:** All the seasonings you need in one step.
- **Versatile:** Use regular, lowfat or nonfat sour cream, cream cheese or yogurt to control fat content; Fruit Dip Mixes may be used as Bagel Spreads, while Apple-Cinnamon and Strawberry-Cream Bagel Spread Mixes may also be mixed as Fruit Dips.