



## Summer Bites: Dips

by: Maya Matthews – our very own resident writer at Pasazz.net

*Here are some fresh and tasty dip recipes you can try this summer.  
These are great as an entrée or just a snack and are especially ideal to spice up a BBQ!*

### Taramosalata

What you need:

- 1 medium potato (boiled)
- 1 clove of garlic
- 225 gr. cod roe - usually found in tins
- Juice of 1 lemon
- Some parsley
- 2 tablespoons olive oil

What to do:

Place the potato in the blender and whilst the blade is still running, add the roe, lemon and parsley. Now drizzle the oil a little at a time to make sure that your dip will not be too oily. Once the dip is done, allow it to set and serve with some hot bread or crackers.

### Prawn and Avocado Dip with Chilli Vodka

What you need:

- 1 ripe avocado, peeled and stone removed
- 2 tbsp soured cream
- 150g/5oz cooked prawns, finely chopped
- 1 ripe tomato, quartered, de-seeded and finely diced
- ½ red onion, very finely chopped
- ½ small lemon, juice only
- 1 tbsp chilli-flavoured vodka, or a good splash of Tabasco sauce with a little extra lemon juice
- flaked sea salt and freshly ground black pepper

What to do:

Mash the avocado with the soured cream until fairly smooth. Mix in all of the remaining ingredients and serve straight away, or chill in the fridge for a few hours.

### Cheese & Pineapple

What you need:

- 175 gr. Pineapple pieces - you can use tinned or fresh
- 225 gr. cottage cheese
- 2 tablespoons chives - chopped

What to do:

Place the pineapple in the blender and give it a good whiz. Once this looks nearly done, add the ricotta and most of the chives reserving some to garnish your dish. Blend on top speed until a creamy consistency is achieved.

### Salmon and Cream Cheese Dip

What you need:

- 1 x 400g/14oz tin Salmon, drained
- 200g/7oz Cream Cheese
- 4 tbsp Crème Fraiche
- 1 Garlic Clove, crushed
- 2 teasp Lemon Juice
- 2 tbsp Fresh Parsley, chopped
- Salt and Black Pepper

What to do:

Place all the ingredients in a bowl and beat together until smooth. Alternatively, place in a food processor. Refrigerate until required.

**About The Author**

Maya Matthews is the resident writer at <http://www.pasazz.net>, the plus size clothing directory. A plus size woman herself, Maya strives to provide plus size ladies with fashion and lifestyle tips and ideas. Please visit the plus size clothing directory at <http://www.pasazz.net> to read more articles and find the top online plus size stores.

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