

Vegetable Sandwich AKA Camping Dip

When dear hubby and I were dating, his mother would make this unique sandwich spread. I think the first time I sampled her spread was when I accompanied them on a camping trip. My future mother-in-law would offer a variety of breads and crackers with her spread. Eventually I had to get the recipe from her.



Fast forward 10 years into marriage. We began camping with our children and keeping up the family tradition, I made this spread to take camping. The kids started calling it CAMPING DIP and the name has stuck. It has become a camping staple, just like S'mores.

This is an excellent appetizer, snack food, and it works well for parties and showers. It makes a terrific dip for crisp veggies like carrots, celery, broccoli, peppers, or cherry tomatoes. It is tasty on top of fancy breads too. And if you have a food processor, you can whip this up in no time.

In food processor add:

- 1 cucumber, sliced, seeded, and cored (do not peel)
- 1 medium carrot stick – cut into pieces
- 1 celery stalk – cut into pieces
- 1 small tomato, seeded and sliced
- 1 small sweet onion, skin removed, quartered
- 1 small green pepper, seeded and quartered

Pulse veggies until well chopped, but NOT pureed. Then add

- 1 8oz pack softened cream cheese
- 1 cup Hellman's Mayo
- 2 packets plain Knott's gelatin
- 1 T Worcestershire Sauce
- 1 teaspoon garlic powder
- Salt and pepper to taste

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Pulse until mayo and cream cheese is well blended with veggies. Store in airtight container overnight, or at least 4 hours before serving.

We love Wheat Thins with our Camping Dip, but there are many options for spreading and dipping!