



\$14.99 U.S.

Jacketless Hardcover
 7 x 7 in, 128 Pages
 55 color photographs
 Pub Date: August 2016

ISBN-13: 978-1-4236-4453-8
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Big Dips

CHEESE * SALSA * PESTO * HUMMUS

BRADFORD



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james bradford



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Pistachio and Lemon Pesto

Makes about 2 cups

1 cup unsalted roasted pistachios	1 teaspoon salt
1 clove garlic	1/2 cup olive oil, divided
Zest and juice of 2 lemons	1 tablespoon chopped fresh mint
1/2 cup packed fresh basil leaves	1/2 cup grated pecorino cheese

In a blender or food processor, pulse the pistachios and garlic until roughly chopped. Add the lemon zest and juice, basil, salt, and 1/4 cup of the olive oil; pulse until no whole leaves remain. Drizzle the remaining 1/4 cup olive oil into the mixture while blending. Add the mint and cheese and pulse to mix.

VARIATION: Substituting half of the pecorino cheese for soft goat cheese will lend a creamy texture and subtle goat cheese flavor.



Olive and Rosemary Hummus

Makes about 2 cups

- | | |
|--|--------------------------------------|
| 1 (15-ounce) can chickpeas | 1/4 teaspoon ground cumin |
| 2 cloves garlic | 1/4 cup water |
| 1/2 cup kalamata olives, rinsed and pitted | 2 tablespoons chopped fresh rosemary |
| 2 tablespoons tahini (page 83) | 2 tablespoons olive oil |
| 1/2 teaspoon salt | 1 tablespoon sesame oil |

Combine all of the ingredients in a food processor or blender and blend until smooth.



White Bean Hummus

Makes about 3 cups

- | | |
|--|--------------------------------|
| 2 (15-ounce) cans navy beans, drained and rinsed | 1/4 teaspoon ground cumin |
| 2 cloves garlic | 2 tablespoons tahini (page 83) |
| 2 tablespoons freshly squeezed lemon juice | 1/2 teaspoon salt |
| | 1/4 cup olive oil |

Combine all of the ingredients in a food processor or blender and blend until smooth.

Black Bean Chipotle Hummus

Makes about 2 cups

- | | |
|--|--------------------------------------|
| 1 (15-ounce) can black beans, drained and rinsed | 2 chipotle peppers in adobo sauce |
| 1 clove garlic | 1 tablespoon adobo sauce |
| 1/2 teaspoon ground cumin | 2 tablespoons chopped fresh cilantro |
| 2 tablespoons olive oil | 1/2 teaspoon salt |
| 1 tablespoon tahini (page 83) | Cilantro leaves, for garnish |

Combine all of the ingredients, in a food processor or blender and blend until smooth. Transfer the hummus to a serving dish and garnish with cilantro leaves.

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Caprese Salsa

Makes about 3 cups

- | | |
|----------------------------------|----------------------------------|
| 2 Roma tomatoes, diced | 2 tablespoons olive oil, divided |
| 1/2 cup chopped fresh basil | 1 teaspoon balsamic vinegar |
| 4 ounces fresh mozzarella, diced | Salt and black pepper |

Place the tomatoes, basil, mozzarella, and 1 tablespoon of the olive oil in a bowl; mix well with a spoon. Transfer to a serving bowl and drizzle with balsamic vinegar and the remaining olive oil just before serving. Sprinkle with salt and pepper to taste.

VARIATION: For more Italian flavor and a heartier salsa, top with thinly sliced prosciutto or pepperoni.

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Roasted Chile and Lime Dip

Makes about 2 cups

- | | |
|-------------------------------------|--------------------------------------|
| 1 cup sour cream | Juice and zest of 2 limes |
| 1/2 cup Mexican crema | 2 tablespoons chopped fresh cilantro |
| 2 (7-ounce) cans diced green chiles | 1 teaspoon salt |
| 1 teaspoon chili powder | 1 jalapeño, seeded and minced |

In a large bowl, combine all of the ingredients and mix with a whisk. Do not overwhip or the Mexican crema may start to curdle.

VARIATION: For Chile Relleno Dip, add 1/2 cup grated smoked Gouda.

MEXICAN CREMA

Mexican crema is available at most supermarkets, but if you are having a hard time finding it, you can make your own. Mix 1 cup sour cream with 1 cup heavy cream and place in a covered container. Leave mixture at room temperature for 4 hours, then refrigerate for at least 2 hours, or overnight. Because there is a high butterfat content, the crema can be whipped to make it lighter and fluffier, much like a savory whipped cream. Overwhipping will result in the butterfat separating, causing the mixture to curdle, so make sure to not whip it past stiff peaks.

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Sweet and Salty Ham and Fig Dip

Makes about 2 cups

- | | |
|------------------------------------|-------------------------------------|
| 1/2 cup mayonnaise | 2 tablespoons minced fresh rosemary |
| 2 cloves garlic, minced | 1/2 teaspoon black pepper |
| 1/4 cup dried Mission figs, sliced | 1 cup grated Swiss cheese |
| 1/2 cup diced Black Forest ham | |

In a large bowl, combine the mayonnaise, garlic, figs, ham, rosemary, and pepper; mix with a wire whisk until well blended. Fold in the Swiss cheese.

VARIATION: Substitute a portion of the ham for another cured pork product such as prosciutto cotto, crispy pancetta, or Genoa salami.

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