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# Kickoff Pepper Dip

**Prep Time:** 30 mins

**Rest Time:** 4 h

**Total Time:** 30 mins

## Ingredients

- ◆ 4 large pepper(s), red, bell, seeded and chopped
- ◆ 1 small onion(s), chopped
- ◆ 1/4 cup(s) water
- ◆ 8 ounce(s) cream cheese, reduced-fat
- ◆ 1/4 cup(s) dressing, low-fat mayonnaise-based
- ◆ 2 tablespoon lemon juice
- ◆ 2 tablespoon oil, olive
- ◆ 1 teaspoon horseradish, prepared
- ◆ 1/4 teaspoon salt
- ◆ dash(es) hot sauce



## Recipe Tip:

Chill 4 to 12 hours.

## Preparation

1. In a blender or large food processor, combine about one-third of the cut up sweet peppers, the onion, and the water. Cover and blend or process until smooth. Add the remaining cut up peppers; cover and blend until smooth.
2. Place pureed vegetable mixture in a fine sieve; press mixture gently to drain off excess liquid. Set aside.
3. In a medium bowl, combine cream cheese, mayonnaise dressing, lemon juice, oil, horseradish, salt, and hot pepper sauce. Beat with an electric mixer on medium speed. Beat in pureed vegetable mixture. Cover and chill for at least 4 hours or up to 12 hours.
4. Tote dip, sweet pepper shells (if using), and vegetable dippers (if using) in an insulated cooler with ice packs. If desired, spoon dip into the sweet pepper shells. Serve with vegetable dippers and/or breadsticks.