

SCALLION & SUNDRIED TOMATO DIP

By Chef Rob Scott

¼ cup Sun-Dried tomatoes in oil
8 oz. Cream cheese, room temperature
½ cup Sour cream
½ cup Hellman's Mayonnaise
5 dashes Tabasco sauce
1 teaspoon Kosher salt
½ teaspoon freshly ground black pepper
4 Scallions, thinly sliced white and green parts

- Puree the tomatoes, cream cheese, sour cream, mayonnaise, tabasco sauce, salt and pepper in a food processor. Pulse until well combined.
- Add the scallions and pulse three times.

Serve with crudité or chips

Yields 2 cups