

Eat Happy Kitchen
Anna Vocino

DILL PICKLE RANCH DIP

(Yields 2 heaping cups)

- 2 (8-ounce) packs of cream cheese, brought to room temperature
- 1/2 cup full fat sour cream
- 3 tablespoons goat cheese
- 2 tablespoons pickle juice
- Juice of one half of a lemon (about 1 tablespoon)
- 1 1/2 tablespoons The Dill Ranch Seasoning (or use the ranch seasoning of your choice)
- 1/2 cup diced dill pickle spears (about two large pickle spears)
- Chopped fresh dill, for garnish
- Celery and carrot sticks; cucumber and red bell pepper slices, for serving
- Almond Flour Pita Chips from Eat Happy, for serving

In a large mixing bowl, using a hand mixer, blend tempered cream cheese, sour cream, goat cheese, pickle juice, lemon juice, and ranch seasoning until mixed but chunky. Fold in diced dill pickles. Pour into a serving bowl and garnish with chopped fresh dill. Serve with chopped veggies and Almond Flour Pita Chips.

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