

Texas Love Dip - My Way

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 2 (8-ounce) blocks cream cheese, softened at room temperature
- 1/4 cup real mayonnaise
- 2/3 cup salsa
- 1 tablespoon fresh lemon juice
- 1 medium garlic clove finely minced
- 2 tablespoons chopped cilantro, divided
- 1/4 teaspoon onion powder
- 1/4 teaspoon cayenne pepper or Creole or Cajun seasoning
- 1/4 teaspoon dried tarragon
- 1/4 teaspoon kosher salt, to taste
- 1/4 teaspoon white or black pepper

INSTRUCTIONS

1. Place cream cheese in a food processor or blender and mix until smooth.
2. Top with mayonnaise, salsa and all of the remaining ingredients and process for about 1 minute.
3. Taste and adjust seasonings as needed.
4. Transfer to a lidded storage container and chill for several hours or overnight before serving.
5. Transfer dip to a serving bowl and let it come to room temperature. Serve with sturdy potato chips, tortilla chips, corn chips or mixed crudité vegetables.

NOTES

Raw celery, cucumbers, sweet bell peppers, snap peas, radishes, carrot strips grape tomatoes and/or lightly steamed fresh green beans, cauliflower or broccoli florets and asparagus spears are a few great suggestions for crudités.

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