BANGIN SPICES

RECIPE #011

BOLD. FUN. BIG FLAVOR.

HAWAIIAN MAUI ONION DIP

CREAMY. SWEET. SAVORY. TOTALLY ADDICTIVE. TOTAL VIBE!



10 MINUTES

EASY TO MAKE

SERVES 8

TAKE ONE! | Add some BANGIN' to your table.

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HAWAIIAN

MAUI ONION DIP

INGREDIENTS

- 8 oz cream cheese, softened
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 packet (1.5 oz) ranch seasoning mix
- 2 tbsp **BANGIN' Maui Onion Spice Seasoning**
- 2 tbsp finely chopped green onions (plus more for garnish)
- 1 tbsp dried minced onion (optional, for extra onion flavor)
- 1/2 tsp garlic powder
- 1 tsp lemon juice
- Pinch of black pepper
- Crushed pineapple (for garnish, optional)
- Chopped chives or green onions (for garnish)

★ MADE WITH MAUI ONION SPICE SEASONING



TIP: This dip gets even better as it chills! Make it a few hours ahead for the best flavor.

INSTRUCTIONS

1. In a large mixing bowl, beat cream cheese until smooth and creamy.
2. Add sour cream and mayonnaise. Mix until well combined.
3. Add ranch seasoning mix, **BANGIN' Maui Onion Spice Seasoning**, green onions, dried minced onion (if using), garlic powder, lemon juice, and black pepper.
4. Stir until everything is fully incorporated and the dip is smooth and creamy.
5. Fold in crushed pineapple if using for a sweet, tropical twist.
6. Transfer to a serving bowl and smooth the top.
7. Garnish with extra green onions, chives, and a little crushed pineapple for a pop of color and flavor.
8. Chill for at least 30 minutes before serving to let the flavors come together.
9. Serve with chips, crackers, veggies, or pretzels and enjoy that **BANGIN'** Hawaiian flavor!