

# holiday dip mix ornaments

**Makes 3 ornaments**

RECIPE ADAPTED FROM: [Bubbly Nature Creations](#)

PREP TIME: 10 minutes

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3 small to medium glass ornaments

Clear tape

Aluminum foil

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## *Fiesta Dip Mix*

1½ tsp dried parsley flakes

1½ tsp dried minced onion

1½ tsp chili powder

¾ tsp ground cumin

¼ tsp salt

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## *Dill Dip Mix*

1 tsp dried dill

1 tsp dried minced onion

1 tsp dried parsley flakes

¼ tsp salt

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## *Ranch Herb Dip and Dressing Mix*

2 tsp dried parsley flakes

1½ tsp dried thyme

1 tsp dried minced onion

½ tsp garlic powder

⅛ tsp salt

⅛ tsp coarsely ground black pepper

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REMOVE tops of ornaments and clean with warm, soapy water. Rinse well and let completely dry.

SECURE a small piece of clear tape around the rim of the ornament opening to ensure it doesn't chip.

FILL each ornament with spices using a funnel. Each ornament will hold 1 of the recipes to the left.

WRAP a small piece of aluminum foil around the opening of each ornament to prevent spices from spilling out.

REPLACE ornament tops. The metal wires will puncture the foil but should not create a hole big enough for spices to come out.

SHAKE each ornament to combine spices. If anything leaks out, remove top and add more foil.

ATTACH a card on each ornament with directions on how to make each dip. Directions are included below.

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## *Fiesta Dip Mix*

- Combine ½ cup plain Greek yogurt and ½ cup olive-oil based mayonnaise with spice mix.
- Refrigerate 2-4 hours before serving.

## *Dill Dip Mix*

- Combine ½ cup plain Greek yogurt and ½ cup olive-oil based mayonnaise or sour cream with spice mix.
- Refrigerate at least 2-4 hours before serving.

## *Ranch Herb Dip Mix*

- Combine 1½ cups plain Greek yogurt, ½ cup olive-oil based mayonnaise or sour cream and 2 teaspoons lemon juice with spice mix.
- Refrigerate 2-4 hours before serving.

