

Five Spice Brie Dip “Spices Up” Any Entertaining Occasion

(NAPSA)—No matter what type of entertaining occasion you’re planning a party for—from graduation celebrations and sporting events to bridal showers and backyard barbecues—nothing is a more perfect prelude than an easy, delicious dip. For your next special occasion, you can spice things up with Five Spice Brie Dip, a buttery, versatile dip that’s sure to become a party-time tradition.

“The appetizer sets the tone for the food that follows. If you begin with an interesting dish that’s full of flavor, guests will know they’re not at an ordinary party,” says Rick Tramonto, James Beard award-winning executive chef and partner of Tru in Chicago.

American Dairy Association (ADA) on behalf of the American Butter Institute (ABI), partnered with Tramonto to create a new take on basic cheese dip that could be easily incorporated into any entertaining occasion. Five Spice Brie Dip is a flavorful combination of real butter, rich Brie and tangy orange zest, and a sprinkling of Chinese Five Spice for an added kick, a sweet-spicy mix of cinnamon, fennel, star anise, cloves and ground pepper.

“Real butter is an important ingredient in all my cooking, especially when I’m entertaining. Butter gives this dip its creamy texture and plays off the other ingredients to really boost their individual flavors,” said Tramonto. “And, with just a few ingredients and quick prep time, this appetizer offers a delicious option for time-crunched cooks.”



Dress up Five Spice Brie Dip with extra Brie wedges and gourmet breadsticks for special occasions, or make it in a pinch and serve with crackers for emergency entertaining. For delicious variations, try these simple serving suggestions:

Veggie Patch:

Can’t wait to get grilling? Do the dip with grilled slices of zucchini, squash or eggplant. Or, keep it simple with fresh carrot sticks, cucumber slices, broccoli florets, cauliflower and pepper slices.

Bread Basket:

Keep your options open! Serve Five Spice Brie Dip flanked by warmed tortillas, pita slices, pretzels, Melba toasts, bagel chips or an assortment of crackers.

“Toast” of the Town:

Drizzle melted butter over French bread and top with garlic salt; then toast. Cut into finger-friendly rounds for quick garlic bread dippers.

Add Ambiance:

For extra flair, serve the dip in an Asian style noodle bowl or tea and sake mugs.

After Party:

Spread leftover Five Spice Brie Dip over French bread and pile high with grilled or fresh veggies for a post-party snackable sandwich.

Hungry for more appetizer ideas? Visit www.butterisbest.com to find an assortment of entertaining ideas and easy, flavorful recipes for your next special occasion.

FIVE SPICE BRIE DIP

*Chef Rick Tramonto
Tru*

Chicago, Ill.

Makes: 4 servings

Cook Time: 15 minutes

Ingredients:

- 2 cups Brie cheese**
- 1 tablespoon grated fresh orange zest**
- ½ tablespoon Chinese Five Spice**
- 4 tablespoons unsalted butter**
- salt and freshly ground black pepper to taste**
- assortment of crackers, breadsticks and bread for dipping**

Let cheese sit out until it reaches room temperature, about one hour. Remove rind from cheese.

Blend cheese, zest, Chinese Five Spice and butter in food processor until mixed thoroughly. Add salt and pepper to taste.

Serve with assortment of crackers, breadsticks and toasted breads for dipping.