Crunchy Pickle Dip

10 minutes to prepare serves 6-8

INGREDIENTS

- 1 (8 oz.) package cream cheese, room temperature
- 1 1/2 cups dill pickles, finely chopped
- 1/4 cup sour cream
- 1/4 cup pickle juice
- 2 teaspoons fresh dill, finely minced
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Kosher salt and freshly ground pepper, to taste
- Pretzels or chips, garnish

PREPARATION

1. Place chopped pickles in between layers of paper towels and let sit for 10-15 minutes, or until drained.
2. Mix together cream cheese and sour cream together in a medium bowl, then stir in pickles, pickle juice, garlic powder and onion powder.
3. Season with salt and pepper, then serve immediately or refrigerate until ready to serve.

Recipe adapted from Brown Eyed Baker