

	Make It	Buy it prepared	Buy it Fresh from Market Street
Bean Dip	<p>Ingredients</p> <ul style="list-style-type: none"> - 1 clove garlic - 1 (15 ounce) can black beans; drain and reserve liquid - 2 tablespoons lemon juice - 1 ½ tablespoons tahini - ¾ teaspoon ground cumin - ½ teaspoon salt - ¼ teaspoon cayenne pepper - ¼ teaspoon paprika - 10 Greek (or kalamata) olives <p>Directions</p> <ul style="list-style-type: none"> - Mince garlic in the bowl of a food processor. Add black beans, 2 tablespoons reserved liquid, 2 tablespoons lemon juice, tahini, ½ teaspoon cumin, ½ teaspoon salt, and 1/8 teaspoon cayenne pepper; process until smooth, scraping down the sides as needed. Add additional seasoning and liquid to taste. Garnish with paprika and Greek olives. 	Tired of plain hummus? Try a red pepper or kalamata olive hummus for extra pizzazz.	Our Market Street hummus is made fresh daily. This is a great hummus to start with if you are new to the bean dips. Pick it up at the salad bar.
Salsa	<p>Ingredients</p> <ul style="list-style-type: none"> - 3 tbsp vegetable oil - 1 ½ tbsp cider vinegar - 1 tsp salt - 1 tsp garlic salt - 1 ¼ tsp black pepper - 1, 4 oz can black olives, drained - 1, 4 oz can green chiles with juice - 3-4 fresh tomatoes - 4-5 green onions, chopped <p>Directions</p> <ul style="list-style-type: none"> - Combine, chill, enjoy 	Look for a salsa with ingredients you recognize and without added sugars.	Try our Market Street fresh salsa from the salad bar or in the prepared foods. You'll love the taste of the fresh herbs and sweet tomatoes.
Guacamole	<p>Ingredients</p> <ul style="list-style-type: none"> - 3-4 avocados - peeled, pitted, and mashed - 1 lime, juiced - 1 teaspoon salt - ½ cup onion, diced - 3 tablespoons fresh cilantro, chopped - 2 Roma tomatoes, diced - 1 teaspoon garlic, minced - 1 pinch cayenne pepper, ground (optional) <p>Directions</p> <ul style="list-style-type: none"> - In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, and garlic. Stir in cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately. 	Try Wholly Guacamole's Original or 100 calorie packs for taste and convenience	Made fresh daily with the best ingredients. This guacamole won't last long on your counter or in your refrigerator.

Smoked Gouda Cheese Spread/Dip	Just buy it fresh from Market Street! If you are gaga for gouda then this is the dip for you. One of our best kept secrets at Market Street. Look for it near the prepared foods.		
Cheesecake stuffed Strawberries or Raspberries	<p>Ingredients</p> <ul style="list-style-type: none"> - Fresh Strawberries or Raspberries - Philadelphia Cheesecake filling - graham cracker crumbs <p>Directions</p> <p>1. Rinse strawberries and cut around the top of the strawberry. Remove the top and clean out with a paring knife, if necessary (some may already be hollow inside). Prep all strawberries and set aside.</p> <p>2. Add Philadelphia Cheesecake filling to a piping bag or ziploc with the corner snipped off. Fill strawberries with cheesecake mixture. Once strawberries are filled, dip the top in graham cracker crumbs. If not serving immediately, refrigerate until serving.</p>	Just think how good these would be dipped in chocolate.	