

Mason Jar Dry Dip Mixes

Are you looking for a homemade gift to bring to a holiday party this holiday season? These homemade dip mixes are the perfect little gift you can bring that everyone can snack on. How cute would these jars be in a gift basket for a housewarming gift or even for the holiday season? I have created 3 different dips you can bundle as a batch or make on your own. Either way you will love these fun festive dips.

Serving size 3 tablespoons of dry mix

Fiesta Dip

½ cup Dried Parsley
½ cup Minced Onion
1/3 cup Dried Chives
¼ cup Ground Cumin
2 Tablespoons salt

Directions

Mix all spices together and pour into a container.

*** To make the dip- you will need 3T. Fiesta dip mix, 1 cup mayonnaise, and 1 cup Sour Cream. Mix all ingredients together and serve with chips and fresh vegetables.

Serving Size 1 tablespoon dry mix

Ranch and Herb Dip

1/3 cup Dried Parsley
1/3 cup Dill
¼ cup Garlic Powder
¼ cup Minced Onion
2 tablespoons Onion Powder
2 tablespoons Salt
1 tablespoon Black Pepper

Directions

Mix all spices together and pour into a container.

*** To make the dip- you will need 1T. Ranch dip mix, 1 cup Sour Cream, and ¼ cup of mayonnaise. Mix all ingredients together and serve with fresh vegetables and crackers.

Serving Size 3 tablespoons of dry mix

Bacon Dip

1/3 cup Bacon Bits
3 Tablespoons Minced Onion
1 Tablespoon Beef Bouillon
2 teaspoons Garlic Powder

Directions

Mix all spices together and pour into a container.

*** To make the dip- you will need 3T. Bacon dip mix, 1 cup Sour Cream, and ½ cup shredded cheddar cheese. Mix all ingredients together and serve with chips, fresh vegetables, or even

crackers.

Helpful Tips

Using the 8oz. Mason Jars are the perfect size. You can double the recipe if you need to or leave it as is. Each recipe will make three Mason Jar gifts.

Print out these fun tags that you can use to tie onto the jar.

Use airtight and moisture-resistant packaging to keep your dip mix fresh. Mason jars, zip-top bags, or vacuum-sealed pouches work well.

To maintain the quality of your dip mix, store it in a cool, dark place. Exposure to heat and light can degrade the flavors over time.

Clearly label your dip mixes with the name, suggested uses, and any additional ingredients needed for preparation. This helps users know exactly what they're getting and how to make it.

Include Preparation Instructions: Provide these printable instructions for preparing the dip.

Include the recommended proportions of the mix to other ingredients like sour cream, yogurt, mayonnaise, or other bases.