



SPRINGBOKKIE DIP

HEAT LEVEL 

Dip into the South African flavors with our Springbokkie Dip - a delectable blend featuring a unique combination of ingredients, creating a savory and satisfying appetizer for any gathering.

20 Mins

3 Servings



INGREDIENTS

1.5 tubs (245g) plain cream cheese
250ml (1 cup) grated Cheddar cheese
1 cooked mielie, removed from the husk
[Spur Smokey BBQ Signature Seasoning](#)
125ml (1/2 cup) sliced beef biltong
1 tub (230g) plain chunky cottage cheese
1/2 red onion, diced
60ml (1/4 cup) beef biltong powder
[60ml \(4 Tbsp\) Spur Salad & French Fry Dressing](#)
1 large avocado, mashed
Nacho chips, to serve

METHOD

- 1 For the first layer, add the tub of cream cheese, the mielie kernels, followed by a 1/3 cup of grated Cheddar cheese and a good shake of the Spur Smokey BBQ Signature Seasoning to a small mixing bowl.
- 2 Mix well and add to a glass serving dish. Top with the sliced beef biltong and 3 Tbsp of grated Cheddar cheese.
- 3 For the second layer, add the remaining half a tub of cream cheese, the cottage cheese, red onion, biltong powder and Spur Salad & French Fry Dressing into a small mixing bowl.
- 4 Mix well and add on top of the first layer. Top with the remaining sliced biltong and grated Cheddar cheese. Add the mashed avocado and add a good shake of Spur Smokey BBQ Signature Seasoning.
- 5 Drizzle with Spur Salad & French Fry Dressing just before serving with Nacho chips.

VARIATIONS

None

