

## Warm Mushroom Dip

### Ingredients:

2 Tbsp butter (not margarine)  
1/4 onion, finely chopped  
1 clove garlic, minced  
3 cups fresh white mushrooms, Chopped  
3/4 cup fresh white mushrooms, Sliced  
8oz cream cheese, softened, cut into 8 pieces  
1/2 tsp seasoned salt  
1/2 tsp dill weed (more if you use fresh)  
1/2 tsp pepper  
1 1/2 cups Monterey Jack cheese, grated  
(2 cups if you like it cheesy!)  
1/2 cup mayonnaise  
(use real mayo, not salad dressing)

### Method:

Melt butter in large fry pan. Add onion, garlic and 3 cups chopped mushrooms.

Cook for about 10 minutes until liquid is evaporated and mushrooms are golden brown. Remove from heat. Add cream cheese blocks, stir until all is melted and blended.

Add Monterey Jack and mayonnaise to the pan mixture. Mix until well blended.

Spread dip in an ungreased 9" shallow, ovenproof dish.

Sauté the 3/4 cups sliced mushrooms in a bit of butter and sprinkle over the top of the dip.

Cover with foil and bake at 350° for 30minutes until heated through.

Sprinkle with chives as garnish.

***Submitted by Susan Ney***