



Laurentide “Olove” Dip Recipe

- 14 oz manzanilla olives drained and chopped
- 14 oz black olives drained & chopped
- 4 oz diced pimento
- 2 8 oz cream cheese- softened
- 8 oz Gruyere or other shredded cheese that you desire
- ~1/2 c mayonnaise
- ~1 -1 1/2 c **Laurentide dry white wine- Riesling, Chardonnay and Pinot Gris all great choices**

Basically, put ALL the ingredients in a crock pot and heat on LOW or slow cook stirring as the cheese melts and adding more Laurentide wine as needed until you get the consistency you desire. French baguettes or crackers or celery sticks can be used for dipping. Reheat leftovers with more wine! Optional: red pepper flakes