

# Alberton Dip



Prep: 15 minutes



Cook: 20-25 minutes

## Ingredients

- 1 egg
- 1 tsp mustard
- 1 tsp butter
- 6 Tbsp milk
- 2 Tbsp sugar
- 2 Tbsp vinegar
- pinch of salt
- 250g cream cheese
- 1 onion chopped
- 3 Tbsp gherkins chopped
- 3 slices ham chopped

## Cooking steps

1. In small saucepan beat egg
2. Add sugar, vinegar, salt, mustard, milk and butter
3. Bring to the boil, stir well
4. When cooled, add cream cheese and beat until creamy and smooth
5. Stir in ham, gherkins and onion



Chloe Bower came up with the idea to paint a recipe on the Stobie pole next to the Alberton IGA car park so if anyone needed a last-minute recipe, they could look on the Stobie pole and get the ingredients from the shop there and then. Neighbour Chelsea submitted the Alberton Dip recipe and says: "A group of friends in the neighbourhood would play cards once a week and bring a plate. One woman named Ann would make this recipe and bring it along so it was known as 'Ann's dip'. Then my mother would make it for family and friends and it was known as 'that dip Sandra makes'. Now lovingly re-named 'Alberton Dip', we hope some of you give it a try and it becomes 'that dip everyone from Alberton brings to a party'!"