



Dirty Martini Dip

by **Chef Jackie B (aka SPARKLES)**



Savory, silky, and wildly addictive with ricotta, blue cheese, and gin-soaked olives.

Prep Time:

15 Mins
(+overnight
soaking/straining)

Cook Time

0 mins

Serves:

6-8 Servings

Level:

Beginner

Ingredients

Olive Marinade (Night Before)

- ½ cup pitted Castelvetrano olives (brine reserved)
- ½ oz dry vermouth
- 1 oz gin
- 2 Tbsp olive brine
- Zest of 1 orange (2 wide strips)

Dip Base

- 8 oz whole-milk ricotta, strained overnight
- 8 oz cream cheese, softened
- 1-2 Tbsp reserved olive soaking liquid
- 2 oz mild blue cheese, crumbled
- Kosher salt & black pepper

For Serving

- Kettle chips
- Garlic toast

Instructions

Step 1 – Marinate Olives (Night Before)

Combine olives, vermouth, gin, brine, and orange zest. Refrigerate overnight.

Step 2 – Strain Ricotta (Night Before)

Strain ricotta in a fine mesh sieve overnight.

Step 3 – Prep

Strain olives, reserve liquid, discard zest.

Step 4 – Make Dip

Blend ricotta until fluffy. Add cream cheese and olive liquid. Process until smooth.

Step 5 – Finish

Fold in blue cheese and chopped olives. Season to taste.

Serving & Finishing

- Spoon into martini glasses or bowl.
- Garnish with olives and blue cheese.