

## **Kim's Gourmet Asian BBQ Dip**

2-3 packages of cream cheese room temperature  
1 small can of diced green chiles  
1 small can of diced black olives  
Kim's Asian BBQ sauce

Use mixer to blend cream cheese until smooth and creamy.  
Add olives and chiles. Do not beat. Mix by hand.  
Slowly stir in Kim's Asian BBQ sauce until desired taste and consistency.  
For those of you who really like it hot chop up some jalapenos and add to mixture or maybe some finely chopped purple onion.  
This dip could be served at room temperature or chilled. Serve dip on crackers or with fresh vegetables. Enjoy!