Corned Beef and Swiss Dip

Savannah · 30/09/2024



Prep Time

1 hr 20 mins

Dificult

Medium

Servings

24

Description

This warm corned beef dip is a delicious cheesy appetizer Serve with crackers or toasted chunks of bread taken from the center of the Italian loaf

Ingredients

— - 1 tablespoon vegetable oil - ¾ medium onion

— chopped - 2 (8 ounce) packages cream cheese

— softened - 1 (8 ounce) carton sour cream - 3 (2.5 ounce) packages deli-sliced corned beef

— diced - 1 ½ cups mayonnaise - 1 cup shredded Swiss cheese - 1 teaspoon garlic powder - 1 (1 pound) loaf unsliced Italian bread

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Heat oil in a skillet over medium heat. Cook and stir onion in the hot skillet until tender
2. 5 to 7 minutes. Transfer onion to a large mixing bowl. Add cream cheese
3. sour cream
4. and corned beef
5. then add mayonnaise
6. Swiss cheese
7. and garlic powder; mix until thoroughly combined. Cut off top of bread loaf. Create a bread bowl by tearing bread into chunks from the center of the loaf
8. leaving 1/2 inch bread on all sides. Reserve bread chunks for dipping if desired. Spoon corned beef mixture into bread bowl. Wrap bread bowl tightly with aluminum foil and place onto a baking sheet. Bake in the preheated oven until the dip is fully cooked and bubbling
9. 1 to 1 ½ hours. Cook’s Note You can skip the bread and bake the dip
10. covered
11. in a 9x13-inch baking dish. I have also cooked this in a slow cooker on Low for 3 hours.