Dilly Rye Boat Dip

Savannah · 30/09/2024



Prep Time

1 hr 20 mins

Dificult

Medium

Servings

10

Description

This is just your classic rye bread boat dip but it will never let you down Great for parties or casual gettogethers Corned beef may be used in place of chipped beef as well as additional celery salt for the Beau Monde seasoning

Ingredients

— - 1 (1 pound) loaf round rye bread - 1 cup sour cream - 1 cup mayonnaise - 1 (4 ounce) jar dried chipped beef

— chopped - 1 teaspoon Beau Monde ™ seasoning - 2 teaspoons celery salt - 3 tablespoons dried dill weed

Instructions

1. Using a bread knife
2. remove "crown" of bread. Hollow out the inside of loaf
3. and cut into bite-sized cubes for dipping. In a medium bowl
4. blend sour cream
5. mayonnaise
6. chipped beef
7. Beau Monde seasoning
8. celery salt
9. and dill weed. Mix thoroughly
10. cover
11. and chill for at least 1 hour. Spoon chilled dip into hollow bread loaf
12. and serve with cubed bread for dipping.