



# Mangia Bene E Vivi Bene!

By FRANK ZEOLI



**D**ried Beef Bread Dip is always a winner at any holiday party or gathering! The unique flavor combination of dried beef, real mayonnaise, sour cream, and dill is always a crowd-pleaser! My grandmother made this for every holiday party for most of my childhood. It's an easy, delicious appetizer to serve anytime, but especially around the holidays.



## Dried Beef Bread Dip



### INSTRUCTIONS

1. Remove the center from the loaf of bread and cut it into chunks for dipping.
2. Chop dried beef into a thin dice.
3. In a mixing bowl, add the mayonnaise, sour cream, dried beef, dill, parsley, and onion flakes. Blend all the ingredients.
4. Cover the bowl with plastic film and refrigerate for 2 hours or more. Refrigerating allows the flavor to develop.
5. Once chilled, add the dip mixture into the hollowed-out bread and serve on a platter with the cut bread around the perimeter for dipping.

Enjoy!

PREP TIME: 15 MINUTES | CHILL TIME: 2 HOURS

### INGREDIENTS

- 1 round loaf of rye or pumpernickel bread
- 1 cup of mayonnaise
- 24 oz sour cream
- 2 - 2.5 oz bottles of dried beef
- ¼ cup of dried onion flakes
- ¼ cup of dried parsley
- ¼ cup of dried dill weed



Look for more recipes in the next edition of the SIAMO QUI