

Hot Pecan Dip

*A Thyme For All Seasons
Best of the Best from Minnesota Cookbook*

Servings: 10

*1/2 cup pecans, chopped
1 tablespoon butter
1/4 cup green pepper,
minced
1 carton (8 ounce) cream
cheese
2 tablespoons milk
1/2 cup sour cream
4 ounces dried beef,
chopped
2 tablespoons onion,
minced
1 teaspoon garlic powder*

Preheat the oven to 325 degrees.

Saute' the pecans in butter until lightly browned.

In a bowl, mix green pepper, cream cheese, milk, sour cream, dried beef, onion and garlic powder. Add the pecans.

Bake for 25 minutes or until bubbly.

Keep warm. Serve with Triscuits.

Per Serving (excluding unknown items): 175 Calories; 16g Fat (79.7% calories from fat); 6g Protein; 3g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 482mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat.