

Round Pumpernickel Dip

Kathy Call

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 large loaf round
pumpernickle bread
1 pint sour cream
1 pint mayonnaise
2 teaspoons dill (seed or
weed)
2 tablespoons minced onion
2 tablespoons parsley
flakes
8 ounces corned beef, cut
into small pieces, thinly
sliced*

Cut off the top of the bread. Scoop out the interior of the loaf. Set aside, leaving the shell.

In a bowl, mix the sour cream, mayonnaise, dill, onion, parsley and corned beef. Mix well. Place the mixture into the bread shell.

Cut the set aside bread into easy to handle pieces for dipping.

(Have another loaf of pumpernickel, rye or onion bread on hand in case more bread is needed for dipping.)

Per Serving (excluding unknown items): 4147 Calories; 470g Fat (96.3% calories from fat); 20g Protein; 21g Carbohydrate; trace Dietary Fiber; 358mg Cholesterol; 2747mg Sodium. Exchanges: 1/2 Vegetable; 1 1/2 Non-Fat Milk; 51 Fat.