

---

# Pumpernickel and Corned Beef Spread

*Betsy Mapp Clawson*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 20

**1 round loaf pumpernickel bread**  
**2 cups mayonnaise**  
**1 tablespoon chopped chives**  
**3 tablespoons chopped parsley**  
**1 tablespoon dried Italian seasoning**  
**1 tablespoon dried dill weed**  
**1 can (12 ounces) corned beef, chopped**  
**1/2 cup sour cream**

Hollow out the center of the pumpernickel loaf, reserving the soft bread. Cut the bread into cubes to dip into the spread.

In the bowl of a food processor, place the mayonnaise, chives, parsley, Italian seasoning, dill weed, corned beef and sour cream. Process until smooth.

Refrigerate until ready to serve.

To serve, spoon the corned beef spread into the hollowed out pumpernickel loaf. Surround the loaf with the bread cubes.

## **Appetizers**

---

*Per Serving (excluding unknown items): 175 Calories; 20g Fat (96.0% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 140mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 2 Fat.*