
Beau Monde Dip

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Party Recipes from the Charleston Junior League - 1993

1 2/3 cups sour cream
1 2/3 cups mayonnaise
2 teaspoons dill seed
2 teaspoons Beau Monde seasoning
2 teaspoons minced onion
2 teaspoons chopped fresh parsley or parsley flakes
1 round loaf rye bread

In a medium-size bowl, combine the sour cream, mayonnaise, dill, Beau Monde seasoning, onion and parsley. Mix well.

Cut a slice off the top of the loaf of bread. Remove the inside of the loaf to form a cavity large enough to hold the dip.

Cut the removed bread into bite-size pieces.

Pour the dip into the bread cavity and surround the loaf with the bread pieces.

Yield: 2 2/3 cups

Appetizers

Per Serving (excluding unknown items): 3535 Calories; 392g Fat (94.2% calories from fat); 20g Protein; 35g Carbohydrate; 3g Dietary Fiber; 297mg Cholesterol; 2492mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 42 1/2 Fat.