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# Low Country Hot Dip (Hot)

*Martha Laird Sullivan*

*Party Recipes from the Charleston Junior League - 1993*

**1/2 cup onion, finely chopped**  
**1/2 cup green bell pepper, finely chopped**  
**5 scallions, chopped**  
**1 tablespoon butter**  
**1 tablespoon Worcestershire sauce**  
**1/2 teaspoon garlic salt**  
**16 ounces cream cheese, room temperature**  
**1 cup mayonnaise**  
**3/4 cup chopped pecans**  
**1 jar (5 ounces) dried beef, chopped**  
**1 large round bread**

Preheat the oven to 325 degrees.

In a small frying pan over low heat, saute' the onion, bell pepper and scallions in the butter until the vegetables are soft but not brown, about 5 minutes.

Transfer to a large mixing bowl. Add the Worcestershire sauce, garlic salt and cream cheese. Mix well. Add the mayonnaise, pecans and dried beef. Mix well.

Cut a slice off the top of the bread to serve as a lid. Remove enough of the inside of the loaf to form a cavity large enough to hold the cream cheese mixture.

Pour the cream cheese mixture into the bread cavity. Replace the lid. Wrap the loaf completely in aluminum foil and place it on a baking sheet.

Bake for one hour.

Yield: 8 to 10 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 4386 Calories; 427g Fat (84.3% calories from fat); 115g Protein; 65g Carbohydrate; 13g Dietary Fiber; 703mg Cholesterol; 11903mg Sodium. Exchanges: 2 Grain(Starch); 15 Lean Meat; 3 Vegetable; 59 Fat; 0 Other Carbohydrates.*