

RYE BOAT APPETIZER - Recipe from Mark Bewicke

2 loaves unsliced rye bread rounds

Mix and Chill (better if **overnight**):

1 1/3 cups (16-oz. container) mayonnaise

1 1/3 cups (16-oz. container) sour cream

1 pkg. dried beef, rinsed and sliced into small pieces

2 tsp. Beau Mond seasoning

2 tsp. minced dry onion

2 tsp. Dry dill weed

2 tsp. Dry parsley

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Method:

Hollow out one of the rye bread rounds into a "boat" and slice second loaf into cubes. Stir the mixture well and pour into the hollow rye boat. Serve with bread cubes for dipping.