

Sauerkraut & Corned Beef Dip



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 6 servings

8oz sour cream

1/2t dill

8oz cream cheese, softened

1T Worcestershire Sauce

2T garlic, minced

1t caraway seed

1/2t white pepper

1c sauerkraut, very well drained

1/2t paprika

1c corned beef, finely chopped

Thoroughly mix all ingredients together and refrigerate overnight. Serve with rye cocktail bread squares or with crackers.

Debbie Spangler ~ Certified Personal Chef

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