

Sauerkraut & Corned Beef Dip



Personal Chef Service
Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 Best Caterer"

This is like having a corned beef sandwich on a cracker

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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

meijer

Debbie Spangler ~ Certified Personal Chef

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