

## HOT ARTICHOKE & BEEF DIP

SERVES 8-12

- 1 cup milk
- 1 egg, beaten
- 2 (3 oz.) packages cream cheese, room temperature
- 1/2 cup sour cream
- 1 teaspoon hot horseradish
- 1 envelope vegetable dry soup mix
- 1 (6 oz.) jar marinated artichokes, rinsed, drained, chopped
- 1 (2.25 oz.) jar sliced dried beef, chopped
- 1 cup Parmesan cheese, grated

Round Bread Loaf

Combine milk and egg in saucepan. Cook over low heat, stirring constantly until mixture starts to boil. Continue cooking on low heat, add remaining ingredients.

Cook for 15 minutes, stirring continuously. Remove from stove and let cool for 5 minutes before serving.

Hollow out center of bread to form a bowl, and tear into bite-size pieces for dipping. Pour the dip into the center of the bread and serve with bread pieces or chips.

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FOLD ALONG  
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CUT ALONG  
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