

# Bank Kitchen Recipe

## *DON'S HAWAIIAN BREAD DIP*

Prep Time: 15 minutes

Total time: 2 – 3 hours

Servings: Varies

Ingredients: 1 1/2 cups of sour cream, 1 1/2 cups of mayonnaise, 2 Tablespoons of minced and dried onions, 2 teaspoons of dill weed, 2 teaspoons of dried parsley, 1 jar (2 or 5 ounce) of Hormel® Dried Beef, and one 16-ounce King's Hawaiian® Sweet Bread round loaf

First, using cleaned and sharpened kitchen scissors, cut the dried beef into bite-sized pieces. Set aside. Next, in a large mixing bowl, stir remaining ingredients together. Once items are mixed, fold in beef pieces. Stir until thoroughly blended. Then, place covered mixture into a refrigerator, and allow to cool.

With a sharpened kitchen knife, remove the top of the round loaf, cutting away the bread in circular shape. Set the removed top aside. Use hands to shape the interior of the loaf into a bowl-shaped basin. Place on a serving platter.

Then, tear removed top of loaf into individual servings. Arrange bread pieces around the exterior of the empty bread bowl. Remove chilled dip from refrigerator, and place contents into edible basin. Serve, and enjoy.

Note: For additional dipping, consider using King's Hawaiian® Sweet Rolls, torn into pieces, or Ritz® Crackers.

