



Smoked Beef Dip

A super simple option to take to any party.

Ingredients

- 1 lb. Stoltzfus Meats smoked beef, chipped
- 2 cups shredded Swiss cheese
- 1/4 cup mayonnaise (plus additional to taste)
- 4 oz chopped or sliced black olives



Directions

1. Combine all ingredients in a large, microwave-safe bowl or saucepan. Add additional mayonnaise in 1 Tbsp increments until desired creaminess.
2. Microwave dip for 2-4 minutes, until cheese is melted. Alternately, heat in saucepan over low-medium heat until cheese is melted.
3. Serve with crackers or bread.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.