



Smoked Beef Dip

A great dip for entertaining that is just unique enough to help you escape the hum-drum of traditional dip options!

Ingredients

- 2 8-oz blocks cream cheese (softened)
- 1 cup sour cream
- 4 Tbsp minced onion
- 4 Tbsp chopped green pepper
- 4 Tbsp milk
- 1/4 tsp pepper
- 3 oz (or more) Stoltzfus Meats chipped smoked beef



Directions

1. Preheat oven to 350 degrees F.
2. Mix all ingredients together in a casserole dish. Bake for 15 minutes or until warmed and bubbly.
3. Serve with crackers, chips, or bread.



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