



## **Dried Beef Dip**

3 oz. Dried Beef  
8 oz. cream cheese  
8 oz. sour cream  
1 Tbsp. worcestershire sauce  
2 green onions, chopped

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-Finely chop dried beef and mix with other ingredients (may prefer to chopped dried beef in food processors for smaller pieces). Chill until ready to serve. Serve with crackers. \*For a quick party tray — spread mixture onto tortillas and roll up. Chill and slice into pinwheels. Delicious!

## **Dried Beef Reuben Dip**

You've got to try this! Just another reason dried beef can be used in many recipes!

### **Reuben Dried Beef Party Dip**

#### **Ingredients**

1cup shredded Swiss cheese (4 oz)  
1cup Thousand Island dressing  
1package (8 oz) cream cheese, softened  
(1) 3 oz pkg dried beef, finely chopped (about 3/4 cup)  
1 can (8 oz) sauerkraut, rinsed, drained and chopped

Feel free to broil the top for a few minutes to brown the top.

Spoon dip into serving bowl. Serve with bread, pita chips, etc

# Cream Cheese Chipped Beef Poppers

Add a little heat with these savory chipped beef jalapeno poppers! Make them from scratch and add them to the deep fryer or buy already prepared poppers and stuff them with our smoky dried beef and you are sure to have a delicious appetizers for your next party!



## Ingredients

For 4 people

## Recipe

- 6 Frozen/Premade Jalapeno Poppers
- (1) 3 oz package of Dried Beef, chopped

## Cream Cheese Chipped Beef Poppers Directions

1. These poppers can be either freshly prepared or frozen/store bought poppers can be used. This recipe uses frozen poppers and then dried beef is added.
2. Open one package of cream cheese poppers, let defrost for 1 hours and then cut off the tops of the poppers at the tip. Stuff finely chopped dried beef into the poppers and push in with a small knife or toothpick. Heat following the instructions on the box and serve with a side of mango dipping sauce.

# Dried Beef Cheeseball

A timeless classic! Always a hit and so simple to prepare....add your twist on this recipe....pecans, horseradish, jalapenos, etc. The possibilities are endless!



## Ingredients

For 8 people

## Recipe

- 8 ounce(s) Cream Cheese, softened
- 3 ounce(s) Dried Beef, chopped
- 2 Green Onions, Chopped
- 1 tablespoon(s) Worcestershire Sauce

## Dried Beef Cheeseball Directions

1. Depending on your preference, this recipe can be tweaked in a number of different ways....here is the classic version, but feel free to add your favorite ingredients:
2. In a medium-size mixing bowl, combine cream cheese, dried beef, green onions, and Worcestershire sauce. Form the mixture into a ball and refrigerate before serving.

# Dried Beef Deviled Eggs

Take this quick and easy appetizer to your next picnic or party and it will be sure to please the crowd! The classic deviled egg recipe with a savory dried beef twist!

Ready in: 15m



## Ingredients

For 10 people

## Recipe

- 5 Hard Cooked Eggs, shelled and halved
- 2 tablespoon(s) Yellow Mustard
- 1 teaspoon(s) Dry Mustard
- 1 teaspoon(s) Worcestershire Sauce
- 0.5 teaspoon(s) Black Pepper
- 0.5 teaspoon(s) Tabasco Sauce
- 3 ounce(s) Dried Beef, Finely Chopped
- 4 tablespoon(s) Mayonnaise

## Dried Beef Deviled Eggs Directions

1. Remove the yolks from the eggs and mash. In a small mixing bowl, combine the remaining ingredients and mix well.
2. Refill the egg whites with the egg yolk mixture. Sprinkle with chopped dried beef. Makes 10 deviled eggs.

This extra creamy dip is delicious and easy to prepare—the rich flavors melt perfectly! Serve this oven baked dip with an assortment of crackers.

# Dried Beef Dip

## Serves

Makes 2 cups

Ready in: 15m – Cooking time: 25m



## Ingredients

For 2 people

## Recipe

- 3 ounce(s) Knauss Dried Beef. Chopped
- 8 ounce(s) cream cheese
- 0.25 cup(s) chopped onion
- 0.5 cup(s) parmesan cheese
- 1 cup(s) milk
- 1 teaspoon(s) dried parsley
- 1 tablespoon(s) chopped pimento

## Dried Beef Dip Directions

1. Over medium heat on the stovetop, stir all ingredients (except Knauss Sliced Dried Beef) till smooth. Stir in dried beef. Place in ovenproof dish. Bake at 350°F for 25 minutes. Serve with crackers.

## Serves

4-5

Ready in: 15m

# Dried Beef Stromboli

Sure to be a hit at your next party, this easy to prepare appetizer is best served at room temperature. Dried beef and mozzarella in a flaky crescent roll.....delicious!



## Ingredients

For 6 people

## Recipe

- 3 ounces of Knauss Dried Beef, finely chopped
- 1 package of crescent rolls
- 1 cup(s) shredded mozzarella
- 1 tablespoon(s) butter
- 1 cup(s) light, whipped cream cheese

## Dried Beef Stromboli Directions

1. Soften butter.
2. Finely chop dried beef and roll out flat crescent roll sheet on a large baking tray. Sprinkle dried beef, shredded mozzarella and roll up all the way to the edge. Take a serrated knife and cut on an angle so there are two pastry rolls. Bake on high at 425 degrees until slightly brown. Remove from oven, brush with butter and top with a small handful of remaining dried beef, cream cheese. and mozzarella cheese and broil for 3 minutes on high.
3. Let cool before serving.

# Mini Potato Boat Appetizers

Elegant yet easy to prepare....these colorful appetizers will wow your guests!



## Ingredients

For 4 people

## Recipe

- 6 Mini Russet or Idaho potatoes
- 1 ounce(s) Sour Cream
- 2 oz. Dried Beef, Chopped
- 1 Sliced Green Onion, approx 1 inch long
- 1 dash(es) Salt and Pepper to Taste

## Mini Potato Boat Appetizers Directions

1. Steam or bake mini russet or Idaho potatoes and cut in half. Let potatoes cool and scoop out potato filling halfway. Fill potatoes with cool sour cream to the top and sprinkle with chopped dried beef. Place cut green onion in the sour cream and serve at room temperature. Add salt and pepper to taste if desired.