

# Dried Beef Dip

*Kathryn Fleeger*

*The Pennsylvania State Grange Cookbook (1992) Spinach Squares  
25:*

## **Servings: 16**

*1 jar (5 ounce) dried beef  
8 ounces cream cheese,  
softened  
1/2 cup sour cream  
2 tablespoons milk or cream  
1 teaspoon prepared  
horseradish  
chopped pecans (to taste)  
1 tablespoon butter*

Preheat the oven to 350 degrees.

In a bowl, combine the dried beef, cream cheese, sour cream, milk and horseradish. Mix well with a fork.

Spoon into a one and one-half quart casserole. Sprinkle with the pecans. Dot with butter.

Bake for 20 to 30 minutes or until heated through.

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Per Serving (excluding unknown items): 95 Calories; 8g Fat (73.2% calories from fat); 5g Protein; 1g Carbohydrate; trace Dietary Fiber; 27mg Cholesterol; 546mg Sodium. Exchanges: 1 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.