

STARTER & SNACK

Dilly Rye Boat Dip

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
80 min	20 min	60 min	10	\$0.91	348 kcal



Dilly Rye Boat Dip might be a good recipe to expand your hor d'oeuvre recipe box. One portion of this dish contains about 7g of protein, 25g of fat, and a total of 348 calories. For 91 cents per serving, this recipe covers 10% of your daily requirements of vitamins and minerals. This recipe serves 1...

Ingredients

- ☐ 4 ounce dried chipped beef, chopped
- ☐ 3 tablespoons dried dill weed
- ☐ 1 pound round rye bread
- ☐ 1 cup sour cream
- ☐ 2 teaspoons celery salt
- ☐ 1 cup mayonnaise
- ☐ 1 teaspoon Beau Monde™ seasoning

EQUIPMENT Bowl, Bread knife

Method

- 1 Using a bread knife, remove the 'crown' of the bread. Hollow out the inside of the loaf, and cut into bite size cubes for dipping.
- 2 In a medium bowl, blend sour cream, mayonnaise, chipped beef, Beau Monde seasoning, celery salt, and dill weed.
- 3 Mix thoroughly, cover, and chill for at least 1 hour.
- 4 Spoon the chilled dip into the hollow bread loaf, and serve with cubed bread for dipping.

Nutrition per serving

348

KCAL

7 g

PROTEIN

25 g

FAT

24 g

CARBS

Saturated Fat	6.1 g · 38% of daily needs
Fibre	3 g · 12% of daily needs
Sugar	2.7 g · 3% of daily needs
Sodium	898 mg · 39% of daily needs
Cholesterol	31 mg · 10% of daily needs
Vitamin C	0.9 mg · 1% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/dilly-rye-boat-dip-148344