

Pastrami Dip

Preheat oven to 350 degrees.

1 14 oz. artichoke hearts, drained and coarsely chopped
6 oz. pastrami, finely chopped
8 oz. sour cream
1 C. mayonnaise
1 T. horseradish
1 T. snipped fresh dill or 1 t. dried dill
¼ C. parmesan cheese

Combine artichoke hearts, pastrami, sour cream, mayonnaise, horseradish, dill and parmesan. Spread in a 9 inch quiche dish or pie plate.

Bake at 350 about 20 minutes or until heated through – do not overcook.

Serve with rye cocktail rounds or rye bagel chips.

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Serve with rye or pumpernickel toasts.