

Dill Dip

Ingredients

- $\frac{2}{3}$ cup mayonnaise
- $\frac{2}{3}$ cup sour cream
- 2 tsp dried dill weed
- 1 tsp dried parsley flakes
- 1 tsp dried onion flakes
- 1 tsp beau monde[†]
- 1 loaf Jewish rye bread or seedless rye

Instructions

Procure a medium-large bowl with a lid, make space in refrigerator.

1. Using a spoon, mix all ingredients (except bread) in the bowl.
2. Chill for several hours, preferably overnight.
3. Serve with bread to dip.

[†]If necessary, 1 tsp beau monde can be substituted by grinding together $\frac{1}{2}$ tsp seasoned salt, $\frac{1}{4}$ tsp salt, $\frac{1}{8}$ tsp onion powder, $\frac{1}{8}$ tsp garlic powder, and $\frac{1}{8}$ tsp celery seed.