



**Chicago Italian Beef Dip with Crusty Bread Chunks**  
*All the classic flavors of an Italian Beef Sandwich in a dip*

1 Tablespoon olive oil  
1/2 cup (each) chopped onions; chopped green peppers  
4 ounces thinly sliced deli pastrami or deli Italian roast beef, coarse chopped  
1 (8 oz.) pkg. cream cheese  
1/2 cup mayonnaise  
1/4 teaspoon garlic powder  
1/2 teaspoon Italian seasoning  
1 teaspoon Worcestershire sauce  
4 ounces white cheese, shredded  
3 ounces provolone cheese, chopped  
1/4 cup Chicago styled mild giardiniera, well drained  
Topping:  
1/4 cup garlic butter croutons, crushed  
Serve with: small slices or chunks of Italian crusted bread

- Preheat oven to 375 degrees; coat 10-inch round baking dish with nonstick spray

- Heat oil in skillet, add onion and green pepper; sauté 3 minutes to soften; stir in chopped roast beef; sauté 3 minutes. Set aside.
  - In a food processor, pulse cream cheese, mayonnaise, garlic powder, Italian seasoning and Worcestershire sauce, process until combined.
  - Combine two cheeses; remove 1 cup; set remainder aside.
  - Add 1 cup combined cheese and the mixed beef to creamed mixture; process to coarse chop.
  - Spoon dip into prepared dish evenly, sprinkle with remaining combined cheese and giardiniera over the top.
  - Bake in 375-degree F. oven about 15 minutes or until cheeses melt and dip is bubbling. Remove from oven; sprinkle top with crushed croutons. Let rest 5 minutes.
  - Serve with a basket filled with small slices of Artisan crusted Italian bread.
- Yield: Serves about 8

**About the Recipe:** Meld all the flavors of a tasty Italian beef sandwich into a creamy cheese dip and then serve it up with crusty bread for a super appetizer favorite. The dip is flavored with sauteed green peppers, onions, bits of deli Italian beef, topped with melting cheese, and sprinkled with giardiniera. It's perfect as a meal-starter, alongside a hearty salad, or for dipping while you sip on your favorite glass of wine. It's a real crowd pleaser.