Bubbie's Space

Rye Bread Bowl with Dill Dip



Ingredients

- 1 round rye bread loaf (about 8–10 inches)
- 8 oz cream cheese, softened
- 1 cup sour cream
- ½ cup mayonnaise
- 3 Tbsp fresh dill, chopped (or 1 Tbsp dried dill)
- 2 green onions, finely chopped
- 1 tsp garlic powder
- ½ tsp onion powder
- Salt and black pepper, to taste

Instructions

1. **Prepare the bread bowl:** Cut a large circle in the top of the rye loaf and remove the center bread, leaving a sturdy bowl. Cut the removed bread into bite-sized pieces for dipping.
2. **Make the dill dip:** In a medium bowl, beat the cream cheese until smooth. Stir in the sour cream, mayonnaise, dill, green onions, garlic powder, onion powder, salt and pepper.
3. **Fill and serve:** Spoon the dill dip into the rye bread bowl. Arrange the bread pieces around it for easy dipping.

Serving Ideas

- ✓ Use the rye bread pieces from the loaf
- ✓ Add extra rye or pumpernickel bread cubes
- ✓ Serve with a variety of bread bites (rye, wheat, or sourdough)

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