



Dairy Isle Holiday Cheesy Dip Bowl

Ingredients

2 cans of Dairy Isle Evaporated Milk
1 Bag of Dairy Isle Double Cheddar Shredded Cheese
1 Bag of Dairy Isle Mozzarella Shredded Cheese
2 Cloves of chopped garlic
1 Red bell pepper finely diced
1 Green pepper finely diced
2 tablespoons chopped parsley
2 tablespoons of Olive oil
Salt & pepper to taste
1 Large round loaf of rye bread

Method

- Preheat a large sauce pan add olive oil
- Add the garlic and the peppers - sauté
- Add in the 2 cans of Dairy Isle Evaporated Milk and bring to a boil
- Add Dairy Isle Double Cheddar Shredded Cheese and Dairy Isle Mozzarella Shredded Cheese - turn off burner and allow to melt into liquid
- Let the cheese melt and add in the parsley and season w/ salt & pepper
- Hollow out the rye bread - Keeping the inside of bread loaf and cut into 0.5" cubes and toast in oven at 300 for 10 minute
- Pour the mixture into the hollowed-out rye and serve with the crusty crouton cubes