



Dairy Isle Holiday Cheesy Dip Bowl

Ingredients

- 2 Cans of Dairy Isle Evaporated Milk
- 2 Cups of grated Dairy Isle Marble
- 2 Cups of grated Dairy Isle Mozzarella
- 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 and 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 grated Dairy Isle Marble Cheese and grated Dairy Isle Mozzarella Cheese - turn off burner and allow to melt into liquid
- Let the cheese melt and add in the parsley and season with salt & pepper
- Hollow out the rye bread - keeping the inside of the bread loaf and cut into 0.5" cubes and toast in oven at 300 for 10 minutes
- Pour the mixture into the hollowed-out rye and serve with the crusty crouton cubes