



## **DILL DIP**

**Submitted by Shirley Parker**

**2 cups mayonnaise  
2 cups sour cream  
3 tablespoons minced fresh parsley or 1 tablespoon dried  
parsley  
3 tablespoons grated onion  
3 tablespoons dill weed  
1 tablespoon seasoned salt**

**Blend all together and refrigerate. Serve with vegetables or dip.**

## **LITTLE SMOKIES WITH BACON**

**Submitted by Shirley Parker**

**1 pkg. (16 oz.) Hillshire Farm Little Smokies  
1 pkg. (12 oz.) thick sliced bacon  
1 cup packed brown sugar**

**Preheat oven to 400 degrees. Cut each bacon slice into 4  
pieces. Wrap each bacon slice into 4 pieces. Wrap each little  
smokie link with a piece of bacon. Secure with a toothpick.  
Place in a 13x9x2 baking pan. Sprinkle with brown sugar.**

**Bake 30 to 35 minutes or until bacon is crisp and sugar is  
melted. Cool slightly before eating.**

