

Dec. 27 – Mississippi Fun Dip

Ingredients:

16 oz. Sour cream
8 oz. Cream cheese, softened
2 c. Cheddar cheese
½ c. chopped ham
1 green onion, chopped
¼ tsp. Hot sauce (optional)
1 tsp. Worcestershire sauce
Salt & Pepper to taste
16 oz. French bread loaf

Directions:

In a large bowl combine all of the ingredients except for the French bread. Stir until well blended.

Cut a thin slice off the top of the bread loaf. Using a sawing motion, cut vertically to, but not through, the bottom of the loaf and about ½ inch from the edge. Cut out the center and lift it out. Fill the hollowed bread with the dip. Wrap your loaf with foil and bake at 350° for 1 hour.

Serve with reserved bread cubes, crackers, or potato chips. You may substitute the French Bread with a round pumper nickle loaf or other bread of your preference, just be sure to have enough bowl space in whichever kind you select for this large batch of Mississippi Fun Dip.