Cheesy Baked Spinach Dip

Description

The dip can be made ahead and chilled. Place in the bread shell and bake just before company arrives.—



Summary

Yield: 16
Prep Time: 1 1/2 hours
Category: Dips
Cuisine: American

Ingredients

- 16 oz cream cheese softened
- 1 cup mayonaise
- 10 oz frozen chopped spinach thawed and squeezed dry
- 4 oz shredded cheddar cheese
- 1 lb bacon, cooked and crumbled
- 1/4 cup finely chopped onion
- 1 tbsp dill weed
- 2 clove garlic finely minced
- 1 Round load sourdough bread

Instructions

In a large bowl, beat cream cheese and mayonnaise until blended. Stir in the spinach, cheese, bacon, onion, dill and garlic; set aside.

Cut a 1-1/2-in. slice off top of bread; set aside. Carefully hollow out bottom, leaving a 1/2-in. shell. Cube removed bread and place on a baking sheet. Broil 3-4 in. from the heat for 1-2 minutes or until golden brown; set aside.

Fill bread shell with spinach dip; replace top. Place any dip that doesn't fit in shell in a greased baking dish. Wrap bread in heavy-duty foil; place on a baking sheet.

Bake at 350° for 1 hour or until dip is heated through.

Cover and bake additional dip for 40-45 minutes or until heated through. Open foil carefully.

Serve dip warm with vegetables and reserved bread cubes. Yield: 4 cups.

Notes

Fat-free cream cheese and mayonnaise are not recommended for this recipe.