

Football Dip by Lynn's Recipes



Lynn demonstrates how to make a delicious hot dip that would be a perfect appetizer to serve at a party.

Ingredients:

- 16 ounces sour cream
- 8 ounces cream cheese, softened
- 2 cups cheddar cheese, shredded
- ½ cup chopped ham
- 1 green onion, chopped
- ¼ teaspoon hot sauce
- 1 teaspoon Worcestershire sauce
- Salt
- Pepper
- French bread loaf

Preheat oven to 350°.

In a mixing bowl, combine all ingredients, except French bread, stirring until well blended.

Cut a thin slice from top of bread loaf; set slice aside. Using a gentle sawing motion, cut vertically to, but not through, bottom of the loaf, ½ inch from the edge, to cut out the center of the bread. Lift out the center of the loaf. Fill the hollowed bread loaf with the dip. Wrap the loaf with foil.

Bake dip at 350° for 1 hour. Serve with the reserved bread cubes, crackers or potato chips.

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