

## SPINACH DIP / JACK-O'-LANTERN DIP

1-round bread loaf

- You can use others – just has to be big enough to make a hole

1-cup (250 ml) mayonnaise

- Not flavoured, just an egg based mayonnaise – I use Hellmann's Real Mayonnaise, found at Cole's
- You can use more than 1 cup – I use from 1 to 2 depending on #'s eating

1-cup (250 ml) sour cream

- You can use more than 1 cup – I use from 1 to 2 depending on #'s eating

1-package dry vegetable soup mix or ranch dressing mix

- You want a family size soup pack, not the small individual ones

1-12 oz (300g) box frozen chopped spinach

- I found a 250g box and this worked just fine

¼ cup (60 ml) green onions, finely chopped

1-cup (250 ml) cheddar/tasty cheese, grated

1-small can water chestnuts, sliced

- Can be found in Asian isle of grocery stores
- I bought the sliced, and then diced them

1 to 3 crushed garlic cloves (optional – but very tasty)

- In a mixing bowl, thoroughly combine mayonnaise, sour cream and soup or dressing mix. Cover and refrigerate.
- Allow spinach to thaw. Once thawed, drain off excess water and blot with paper towels. (NOTE: I thawed in a metal drainer and then used a spoon to push out excess water)
- Add spinach, green onions, cheddar/tasty cheese, water chestnuts and garlic to the mixture. Mix well, cover and return to the refrigerator.
- Use a sharp knife to cut the top off the loaf of bread. Ensure the hole is large enough that the dip will be easy to reach.
- Remove the bread from the inside of the loaf, tearing it into small pieces. Be sure to leave a crust on the bread that it at least 1" (2.5cm) thick.
- Optional: Carve a jack-o'-lantern face in to the side of the bread crust. Be careful not to carve too deeply, or the dip will seep out from the holes.
- Fill the bread crust with dip and serve with the pieces of bread.
- HINT: Make the dip several hours in advance or even overnight, and refrigerate in a covered bowl until ready to serve.
- HINT: Buy extra French bread loaves and cut up for the dip – the insides of the bread are not usually enough for dipping. Crackers are good also.