Mississippi Sin

Description

This is a great tailgate dip because it is great hot and still really good cold (after the game). I ate way too much of this. I feel like the bread bowl is optional. It looks good, but it isn't necessary to the success of the dip. I think this would be just as good baked in a baking dish.

Ingredients

- 16 oz sour cream
- 8 oz cream cheese
- 2 cup shredded cheddar cheese
- 1/2 cup chopped ham
- 1/4 tbsp hot sauce
- 1 tsp worchestershire sauce
- 16 oz french bread loaf

Instructions

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,



Summary

Yield: 8
Prep Time: 1 1/2 hours
Category: Appetizers
Cuisine: American

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bottom of the loaf, 1/2 inch from the edge, to cut out center of bread.

Lift out center of loaf.

Fill hollowed bread loaf with the dip.

Wrap loaf with foil.

Bake dip at 350° degrees for 1 hour.

Serve with reserved bread cubes, crackers, or potato chips.