

French Bread Dip

Category: Appetizers

Servings: 8

Rating: 10

Source: based on a recipe from Maureen Thomas

Description:

Ingredients:

!baguette	Sourdough, French, or whole wheat, cut into cubes
!green onion	3, chopped coarsely
!water chestnuts	small tin, chopped finely
!French bread	1 round loaf
!mayonnaise	1 cup
!sour cream	1 cup
!Knorr-Swiss Vegetable	1 40 gram package
!spinach	1 300 gram frozen package, thawed and squeezed dry(ish)

Instructions:

Slice off the top of the bread and hollow it into a bowl. Cube the reserved bread and add it to the baguette supply.

Spin the rest of the ingredients except the water chestnuts in a food processor until the mixture is a slightly coarse, homogeneous mulch. Cover and store in the refrigerator for a few hours or, preferably, overnight.

Mix in the chopped water chestnuts and serve in the bread bowl with bread cubes for dipping.