

Spinach Dip

- 1 round or oblong bread loaf
- 1 pkg CO-OP frozen chopped spinach
(MUST be thawed, drained and squeezed dry)
- 1 cup CO-OP sour cream
- 1 cup CO-OP GOLD whipped salad dressing, regular or lite
(or mayonnaise)
- 1/2 cup chopped green onion
- 1 tsp parsley flakes
- 1 tsp CO-OP lemon juice
- 1/2 tsp seasoning salt
- green onion slices (for garnish)
- paprika (to sprinkle)

Directions: Place spinach, sour cream and salad dressing (or mayonnaise) in a medium bowl and stir to mix. Add green onion, parsley flakes, lemon juice and seasoning salt. Mix well.

Cut the top off of the loaf. Remove the bread from the inside, leaving a 1" thick shell. Save the inside of the loaf and cut into pieces for dipping. Fill the hollow loaf with the spinach mixture and garnish with green onion slices and a sprinkle of paprika. Replace the top of the loaf. Wrap the loaf in tin foil.

Bake at 300° F (149° C) for 2 hours.

Remove the loaf from the oven, turn back the foil and place on a serving dish. Arrange bread pieces around the loaf. An additional baquette may be required for dipping.

