

Baked Cheese Dip

Ingredients

1 large loaf dark bread, unsliced (round works best)
2 tablespoons butter
1 bunch green onions, chopped
6 cloves fresh garlic, minced finely
8 ounces cream cheese at room temperature
16 ounces sour cream
12 ounces cheddar cheese, grated (mild or medium sharp)
1 can (14 oz.) artichoke hearts, drained and cut into quarters (packed water, not marinated) (Optional)

Directions

Preheat oven to 350 degrees. Cut a hole in the top of the bread loaf about 5 inches in diameter. If you wish, make a zigzag pattern to be decorative. Remove soft bread from cut portion and discard. Reserve crust to make top for loaf. Scoop out most of the soft inside portion of the loaf and save for other purposes, such as stuffing or bread crumbs.

In butter, sauté green onions and garlic until onions wilt. Do not burn! Cut cream cheese into small chunks, add onions, garlic, sour cream and cheddar cheese. Mix well. Fold in artichoke hearts. Put all of this mixture into hollowed-out bread and wrap in a double thickness of heavy-duty aluminum foil.

Bake in preheated oven for 1 1/2 to two hours. When ready, serve using thin slices of garlic bread to dip out sauce.

Makes 16 to 20 appetizer servings.

(Hint: if any leftovers, Makes a great breakfast snack, just pop in the toaster oven and enjoy!)