



Mississippi Sin Dip

Servings: 0

Ingredients

Sour Cream - 16 Ounces
Cream Cheese, at Room Temperature - 8 Ounces
Sharp Cheddar Cheese, Shredded - 2 Cups
Ham, Chopped - 1/2 Cup
Green Onion, Sliced - 1/4 Cup
Hot Sauce - Few Dashes or to Taste
Worcestershire Sauce - 1 Teaspoon
Black Pepper - 1/4 Teaspoon
Loaf French Bread, Unsliced - 1-16 Ounce.

Directions

1. Preheat oven to 350 degrees.
2. Cut a thin, about 1 inch thick, oval slice off the top of the loaf of French bread leaving a couple inch perimeter. Set aside top. Remove most of the soft part of the bread, leaving a sturdy portion on sides and bottom. You can save the soft bread to use later with the dip if desired.
3. Mix the first 8 ingredients together in a medium bowl until well combined. Pour mixture into hollowed bread bowl. Place saved bread top on loaf.
4. Wrap entire loaf in a double thickness of heavy duty aluminum foil and bake in preheated oven for 1 hour. Serve with reserved bread or crackers.

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