

Jill's Bread Bowl

Ingredients

1	Large circular bread loaf
1 8oz pack	Shredded cheddar cheese
2 3oz packs	Cream cheese
1 ½ cups	Sour cream
1 cup	Cooked ham (diced)
½ cup	Green onions (chopped)
1 tsp	Worcestershire sauce
2 tbsp	Vegetable oil
1 tbsp	Butter (melted)

Preparation

1. Preheat the oven to 350°F.
2. Cut a circle into the top of the bread. Remove the top and set aside.
3. Hollow out the loaf, reserving insides for later dipping.
4. In a medium bowl, mix the cheddar cheese, cream cheese, sour cream, ham, green onions, and worcestershire sauce.
5. Spoon into the bread bowl and place the top back on. Wrap the loaf tightly in tin foil and place on a baking sheet.
6. Bake until cheese is melted and bubbly (about 1 1/2 hours).
7. Meanwhile, cut reserved bread into small cubes. Toss with oil and melted butter. Place on baking sheet and toast in oven until golden brown (about 10 to 15 minutes).

