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Aunt Carol's Spinach Dip

Servings: 16 appetizer portions
Kosher Key: Dairy

Prep Time: 10 Minutes
Cook Time: 10 Minutes
Total Time: 2 Hours 10 Minutes

INGREDIENTS

- 1 packet (1.4 oz) Lipton or Knorr's Vegetable recipe mix
- 1 container (16 oz.) sour cream (I use lowfat)
- 1 cup mayonnaise
- 1 package (10 oz.) baby spinach, chopped or frozen chopped spinach, thawed and squeezed dry
- 1 can (8 oz) water chestnuts, drained and chopped
- 3 green onions, chopped (optional)

In a mixing bowl, combine vegetable recipe mix with sour cream and mayonnaise.

Let the mixture refrigerate for 2 hours up to overnight to allow the soup mix to soften and the flavors to blend.

Stir in the spinach, chopped water chestnuts, and onions (optional) a few minutes before serving.

If you plan to serve this in a sourdough or other bread round loaf, carve a large round hole into the top of the loaf, letting your knife sink about 3/4 way into the loaf with every stroke. Pull to remove the round piece of bread to form a hollow, bowl-like center in the loaf.

Use your knife to cut out any chunks of excess bread inside the loaf, leaving enough behind to form a solid bowl shape that will hold a wet dip.

Cut the center round piece that you removed and the excess bread bits into bite-size chunks.

Pour dip into the center of the bread bowl surrounded by the bread chunks and any other dipping items you wish to serve (vegetable crudites, chips, crackers).

Serve dip well chilled.

For food photographs and step-by-step instructions, please visit <http://www.theshiksa.com>.

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