

# Mississippi State Sin Dip

## INGREDIENTS:

Sour Cream - 16 oz

Cream Cheese, at Room Temperature - 8 oz

Sharp Cheddar Cheese, Shredded - 2 cups

Ham, Chopped - 1/2 cup

Green Onion, Sliced - 1/4 cup

Hot Sauce - to taste

Worcestershire Sauce - 1 teaspoon

Black Pepper - 1/4 teaspoon

Loaf French Bread, Unsliced

## 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 top aside. Remove most of the soft part of the bread, leaving a sturdy portion on sides and bottom. 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 top back 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.