

Cheesy Green Chile Ham Dip (aka, "The Dip")

10 oz. Sharp Cheddar Cheese, Grated
8 oz. Cream Cheese, softened
1 Can Hormel Ham (find in tuna section)
7 oz. Can Chopped Green Chiles
1 Bunch Green Onions, chopped fine
1 Round Loaf of Hawaiian Bread (if desired)

In a medium size microwave safe bowl mix softened cream cheese and canned ham (including juice) using a fork until well blended. Add the canned green chiles, chopped green onions, and sharp cheddar cheese and mix well. Microwave at 50% power for 8-10 minutes then microwave on full power for 2 minutes.

To make "The Dip" using Hawaiian Bread as the bowl: Cut the top off of the bread and hollow out the inside of the bread until all that is left is a shell. Put the cheese mixture in the bread bowl. Bake without lid for 45 minutes at 275°. Remove from oven, cover with the bread lid, and wrap in aluminum foil. Bake for 15 minutes at 325°.

We like Fritos with our dip. The bread from the hollowed out shell can be used in place of chips.

**I find it's hard to get the dip really warm in the bread. I would definitely warm the dip a lot in the microwave before putting it in the bread bowl. Also we waste a lot of the dip because we don't eat it with the bread and the bread shell soaks up some of the dip. I use the microwave method without the bread. To each his own 😊