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# Dead Man's Dip

## Spinach Dip

- 1 bag (10-ounces) frozen chopped spinach, thawed and squeezed dry
- 16-ounces sour cream
- 1 C mayonnaise
- 1 package vegetable recipe mix
- 1 can (8-ounces) water chestnuts, drained and chopped
- 3 green onions, chopped

## Decorations

- 2 (6") bamboo skewers
- 1 loaf rectangular bread, unsliced
- 1 regular breadstick **or** pretzel rod

## Procedure

Mix all ingredients for spinach dip, set aside.



**Bread Coffin:** Using a serrated knife, horizontally slice through top  $\frac{1}{3}$  of bread loaf, keeping top of bread attached along the long side opposite you; this will be the coffin lid.



Carefully raise lid  $\frac{3}{4}$  open. Insert a skewer through bread top at each back corner of the lid, carefully threading each skewer through the bottom part of the loaf. This will keep lid open.



Using kitchen shears, snip top of skewers flush with bread lid.



Following the contours of the loaf, and starting 1/2" in from loaf edges, score a rectangle in cut surface of bread bottom with a small knife.



Carefully discard bread from inside the rectangle, leaving a 1/2" bread wall on all sides and a hollow into which to put the dip.



Hollow out bread from coffin lid.



Insert 3 or 4 toothpicks into breadstick along 1 length.



Attach breadstick or pretzel handle to front of coffin. Carefully spoon spinach dip into prepared bread coffin. Place coffin on center of plate, surround with bread scraps for dipping. Add a plastic spider, or whatever you would like.

