
Black Widow Spider Dip

Spinach Dip

- 2 packages (10-ounces each) frozen spinach
- 2 packages vegetable soup mix
- 2 C sour cream
- 1 C mayonnaise
- 3 small green onions, chopped
- 1 can water chestnuts, slivered
- ½ - 1 C nuts, broken
- 1 round rye bread for bowl

Decorations

- 8 Black chenille stems - large pipe cleaners
- 2 cherry tomatoes - eyes
- 1 black olive - nose

Procedure

Thaw spinach and squeeze to remove all water. In medium bowl combine all ingredients. Mix well. Refrigerate about 1 hour. Not absolutely necessary to refrigerate, but it thickens up and tastes better. Hollow out the bread bowl, try to get as much bread out without making a hole in the bread. Tear the removed bread into bite-sized pieces for dipping. Use crackers and / or vegetables for additional dippers. When bread bowl is close to being empty, you can eat the bowl with the dip that is left in the bowl. Bend the chenille stems to look like legs and press into bread to resemble spider legs. Lace the eyes and mouth on the front of the bread. You can use some of the dip to hold it on.



