

SPINACH ARTICHOKE DIP

Suggested breads:

- Great Harvest Santa Rosa Sourdough
- Great Harvest Artichoke Parmesan
- Great Harvest Oregon Herb / Onion Dill Rye
- Your favorite Great Harvest bread

1 tsp. dried oregano

1/2 cup onion, finely minced

1 Tbsp. garlic, finely minced

1 Tbsp. olive oil

2 - 8 oz. pkgs. cream cheese

1 - 10 oz. pkg. chopped spinach, thawed and squeezed dry

1 - 6 oz. jar marinated artichoke hearts, drained and coarsely chopped

1 - 2 oz. jar diced pimentos, drained

1/2 cup sour cream

1 tsp. Worcestershire sauce

1 tsp. salt

pepper to taste

1 loaf Great Harvest Bread

Saute, over medium heat, the onion, garlic and oregano with the olive oil for 5-8 minutes, or until onions are softened and slightly translucent. Set aside to cool.

With a mixer, cream together the cream cheese and spinach. Add onion and garlic mixture and incorporate. Add artichokes, pimentos, Worcestershire, salt and pepper. Mix just enough to evenly distribute ingredients. Add enough sour cream to give the dip the consistency you desire. Set aside.

With a serrated knife, slice off top one-third of your loaf of Great Harvest Bread. Scoop out inside of loaf to leave approximately a 1/2" shell. (A grapefruit knife works well for this.) Cut top one-third of bread and insides into bite-sized pieces. Fill bread shell with dip mixture, cover and refrigerate. (Can be made up to six hours ahead.)

To serve, place bread bowl onto platter, arrange bread chunks around loaf, or in a separate basket.



MINNETONKA

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BURNSVILLE

Karl's
Neighborhood Bread Shop
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MINNEAPOLIS

Sally & Tom's
Family Owned Bread Store
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Minneapolis, MN
612-929-2899

For a complete bread
schedule, go to
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