SPINACH DIP

1/2 c scallions, chopped (white portion only)
1 (10 oz) package frozen chopped spinach, thawed and drained
1/2 c carrots, chopped
1 can of chopped water chestnuts



1 c sour cream

½ - 1 c mayonnaise

3 T Emily G's Tipsy Onion and Garlic Jam

1 t Worcestershire sauce

1 dash hot pepper sauce, more to taste

½ t salt

1/4 t freshly ground white pepper

1 round loaf bread (country white, pumpernickel)

In a bowl mix all ingredients, except the bread and paprika and blend until smooth. Taste and adjust the seasonings. Refrigerate for up to 2 days.

Just before serving, make a bread bowl: Cut about an inch off the top of the round of bread and save it for a lid. Remove the bread from the center, hollowing out the loaf. Stir the dip well and place in the bread bowl. Sprinkle lightly with paprika. Serve the removed bread chunks along with crudités for dipping.