



Hot Broccoli Dip

Ingredients:

- 1 1½-lb. round sourdough bread loaf
- ½ cup finely-chopped celery
- ½ cup chopped red pepper
- ¼ cup finely-chopped onion
- 2 tablespoons margarine
- 1 lb. Velveeta Cheese, cubed
- 1 10-oz. pkg. frozen chopped broccoli, thawed & drained
- ¼ teaspoon dried rosemary leaves, crushed

Directions:

- Cut slice from top of bread loaf; remove center leaving 1-inch shell. Cut removed bread into bite-size pieces. Cover shell with top. Place on cookie sheet with bread pieces.
- Bake at 350° for 15 minutes or until hot.
- In large skillet, sauté celery, peppers and onions in margarine.
- Reduce heat to low. Add cheese; stir until melted.
- Stir in remaining ingredients; heat thoroughly, stirring constantly. Spoon into bread loaf.
- Serve hot with toasted bread pieces and vegetable dippers.

Prep time: 15 minutes

Baking time: 15 minutes

Microwave Directions: Prepare bread loaf as directed. Combine celery, peppers, onions and margarine in 2-quart microwave-safe bowl. Microwave on High 1 minute. Add remaining ingredients; microwave on High 5 to 6 minutes or until hot, stirring after 3 minutes. Spoon into bread loaf. Serve hot with toasted bread pieces and vegetable dippers.

Yield: 6-8 servings