

Do-It-Yourself Ultimate Bread Bowl Dips Preparation Instructions



1. Be sure bread bowl and dip are thawed:
Microwave – Remove seal on dip. Lift lid and place lightly on top to vent. Defrost on low for 7 minutes 30 seconds. Stir after 5 minutes. Let rest for 2 minutes. Remove from microwave. Be Careful! Product may be HOT!
To thaw in refrigerator – Thaw entire package in fridge for 12 hours, or overnight.
2. Preheat oven to 350° F. Using a knife carefully cut the top off the bread, about a third of the way from the top. Remove top of bread and put aside.
3. Using a knife, carefully hollow out the center of the bread, leaving about 1 ½ inches thick on sides & bottom.
4. Cut the top and removed bread into pieces. This will be used with the dip once it is finished.
5. Pour dip into the hollowed-out bowl. Place Bread Bowl with dip in it on a baking sheet. Cover with foil. Bake at 350° F until internal temperature reaches 165° F, approximately 25 minutes. For last 5 minutes of cook time, place additional bread pieces that will be used for dipping on baking sheet and bake.
6. Remove from oven & let stand for 5 minutes. Carefully slide bread bowl to a platter and serve with additional bread pieces.

Enjoy!

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