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# Bread Pot Clam Dip

*Lynne Lake Lodge*

*Nettles Island Cooking in Paradise - 2014*

**1 (1-1/2 pound) round loaf of bread (eight to ten inch diameter)**  
**2 cups (8 ounce) sharp shredded Cheddar cheese**  
**1 package (8 ounce) cream cheese, softened**  
**1 1/2 cups sour cream**  
**2 cans diced clams, drained**  
**1 can albacore tuna, drained**  
**1/2 cup chopped green onion**  
**1 can (4 ounce) whole green chilies, drained and chopped**  
**1 teaspoon Worcestershire sauce**  
**2 tablespoons vegetable oil**  
**2 tablespoons butter, melted**  
**assorted raw vegetables for dipping (broccoli, pepper strips, cauliflower, celery, carrot sticks and mushroom caps)**

Slice off the top of the bread loaf, reserving the top. With a paring knife, carefully hollow out the inside of the loaf, leaving a 1/2 inch shell. Cut the removed bread into one-inch cubes (about four cups). Reserve.

To make the filling: combine the cheeses and sour cream in a bowl. Stir in the clams and tuna, green onion, chilies and Worcestershire sauce. Spoon the filling into the hollowed loaf. Replace the top..

Wrap the loaf tightly with several layers of heavy-duty aluminum foil. Set on a cookie sheet.

Bake at 350 degrees for one hour and 10 minutes or until the filling is heated through.

Meanwhile, stir together the bread cubes, oil and melted butter. Arrange on a separate cookie sheet. Bake at 350 degrees, turning occasionally, for 10 to 15 minutes or until golden brown. Remove the filled loaf from the oven. Unwrap and transfer to a platter. Remove the top from the bread. Stir the filling and serve with the toasted bread cubes and vegetables as dippers.

## **Appetizers**

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*Per Serving (excluding unknown items): 2012 Calories; 203g Fat (89.3% calories from fat); 30g Protein; 25g Carbohydrate; 1g Dietary Fiber; 470mg Cholesterol; 1160mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Vegetable; 1 Non-Fat Milk; 39 1/2 Fat; 0 Other Carbohydrates.*