

# Irish Dip

On St. Patrick's Day, complete your table with a delectable green spinach dip, served with "gold coin" crackers. Your kid will get valuable measuring practice as she makes this rich and creamy dip! Served with store-bought round crackers perfect for scooping, this dish will be a hit at your St. Patrick's Day party—or at on any old occasion!

## What You Need:

- 10 ounce package of frozen, chopped spinach
- 8 ounces sliced water chestnuts, drained and chopped
- 1 package dried leek soup mix
- 1 cup mayonnaise; use 3/4 cup if you are not using a bread bowl
- 16 ounces light sour cream; use a little less if you are not using a bread bowl
- 4 green onions, chopped
- 1 clove garlic, minced
- 1/2 teaspoon fresh lemon juice
- Round crackers
- Assorted vegetables such as carrots, cucumbers, zucchini, blanched broccoli
- Round loaf of sourdough bread (optional)

## What You Do:

1. Ask your child to read the thawing directions on the spinach package; follow accordingly.
2. While the spinach is thawing, prepare the rest of the dip. In a large bowl, help her combine the water chestnuts, leek soup mix, mayonnaise, sour cream, green onions, garlic, and lemon juice.
3. Have her give the spinach a few really good squeezes, by the handful, to drain as much of the liquid as possible. Stir it in with the rest of the ingredients in the bowl.
4. Cover with plastic wrap and refrigerate for at least six hours, or overnight, to allow the flavors to combine.
5. When you are ready to serve the dip, either pour it into a regular bowl or hollow out a round loaf of bread and use that as your bowl.
6. Present it with assorted round crackers—your "gold coins"—and your child's favorite veggies for dipping.

