



HEATHER SNOW, SALT LAKE CITY, UTAH

I came up with this idea for dressing up a veggie tray for our annual Halloween party, and everyone got really “wrapped up” in it.

yummy mummy with veggie dip

1 loaf (1 pound) frozen bread dough, thawed

3 pieces string cheese

2 cups (16 ounces) sour cream

1 envelope fiesta ranch dip mix

1 pitted ripe olive

Assorted crackers and fresh vegetables

- > Let dough rise according to package directions. Place dough on a greased baking sheet. For mummy, roll out dough into a 12-in. oval that is narrower at the bottom. For the head, make an indentation about 1 in. from the top. Let rise in a warm place for 20 minutes.

- > Bake at 350° for 20-25 minutes or until golden brown. Arrange strips of string cheese over bread; bake 1-2 minutes longer or until cheese is melted. Remove from pan to a wire rack to cool.
- > Meanwhile, in a small bowl, combine sour cream and dip mix. Chill until serving.
- > Cut mummy in half horizontally. Hollow out bottom half, leaving a 3/4-in. shell. Cut removed bread into cubes; set aside. Place bread bottom on a serving plate. Spoon dip into shell. Replace top. For eyes, cut olive and position on head. Serve with crackers, vegetables and reserved bread.

YIELD: 16 SERVINGS (2 CUPS DIP)