

Artichoke Dip

- 14 ounce can artichoke hearts, finely chopped
- 4 large cloves garlic, minced
- optional: chopped sliced jalapeno peppers (pickled or fresh) to taste
- optional: baby spinach leaves shredded and lightly steamed, to taste
- 1 tablespoon lemon juice
- 1/4 cup mayonnaise
- 2 ounces cream cheese, softened
- 1/2 cup + 2 tablespoons finely grated Parmesan cheese
- 2 tablespoons breadcrumbs

Combine artichoke hearts and garlic. Optionally, add jalapenos and spinach.

In a separate bowl, combine the lemon juice, mayonnaise, cream cheese, and 1/2 cup Parmesan cheese.

Combine all together, and put in a small (one-pint to one-quart) casserole dish. Combine breadcrumbs and remaining Parmesan cheese to cover the top of the dip. There is no need to cover the casserole dish.

Bake for 20 to 30 minutes at 375 degrees Fahrenheit. Serve warm with crackers or bread.

Serves: 2 cups

Preparation time: 30 minutes

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