

Recipe from the York Harbor Inn Kitchen

Gerald Bonsey, CEC, AAC, York Harbor Inn Executive Chef

### **Warm Artichoke Dip**

Ingredients:

One 14 oz can Artichoke Hearts, drained and large diced

12 oz Cream Cheese

¼ cup Red Peppers, finely diced

2 Tbsp. Onions, finely diced

2 Tbsp. White Wine

½ Tbsp. Dijon Mustard

¾ tsp. Paprika

½ tsp. Garlic, minced

¾ tsp. Salt

½ tsp. White Pepper

1 Tbsp. Fresh Lemon Juice

¾ cup Fine Bread Crumbs, unseasoned

¼ cup Butter, melted

Method:

~ Combine cream cheese, red peppers, onion, white wine, Dijon mustard, paprika, garlic, salt, white pepper, and lemon juice in a food processor with steel blade. Process to mix well

~ Remove mixture from food processor and place in a mixing bowl.

~ Add diced artichoke hearts and blend.

~ Place artichoke dip into a 1 qt casserole dish.

~ Top with buttered crumbs.

~ Bake in a 350' oven approximately 20 minutes, or until top is lightly browned and the dip is bubbly around the edges.

~ Serve immediately with warm French bread.

Tips:

~ This dip can be prepared ahead of time, and refrigerated for 3 days. Top with crumbs before heating.

~ You may add crabmeat or cooked, diced chicken.

~ Serve with a salad for a light luncheon.