

Artichoke Dip

350 degrees

One (14 oz or so) can of artichoke hearts cut into bite size pieces

Mix with:

- o 1 cup mayonnaise (or alternative of your choice)
- o 1 cup parmesan (fresh is wonderful but doesn't need to be!)
- o "Some" garlic
 - sorry, the person I got this from said "no measurement ever recorded, maybe 3 or 4 big cloves depending on how garlicky you like it." Following her guidance I have never measured...
- o "splash" of lemon juice - teaspoon or two (feel free to be generous with this!)

Mix and bake for 30 minutes at 350°

- If you really want the top browned you can stick it under the broiler until it bubbles and browns.
- Toss some fresh parsley on top for some color - or finely diced sweet red pepper!
- There are lots of good recipes for artichoke dip - I like the chunks of artichoke rather than sticking it in the blender and I **really** like what adding lemon juice does for it!
- If you have time and are working with whole garlic cloves roast them first for a different flavor.

Enjoy!

Carol Compton

And - yes - it doubles well...just cook it in something that is not too deep.