



## Warm Crab Artichoke & Parmesan Dip

Makes 7 cups © serves 14 – 20 people

Dip can be prepared up to 2 days in advance if using very fresh crab and baked when your guests are just starting to arrive. Serve with crostini or crackers.

- 1 8-ounce package cream cheese
- 2 cups mayonnaise (Note: do not use reduced-fat or fat-free)
- 3/4 cup thinly sliced onion
- 1/4 cup minced red bell pepper
- 1/4 cup thinly sliced green onions
- 1/2 cup minced celery
- 2 teaspoons minced garlic
- 1/2 teaspoon Tabasco
- 1 tablespoon fresh lemon juice
- 1 can or jar (13 1/2 – 14 3/4 ounces) artichoke hearts (not marinated), drained well and coarsely chopped
- 3/4 pound Washington Dungeness crab meat, drained well
- 3 cups (6 ounces) shredded, high-quality parmesan cheese
- Garnish:** Minced fresh parsley or thinly sliced green onions

In a medium bowl, cream the cream cheese till soft, then beat in the mayonnaise till just blended. Do not over-mix. Fold in remaining ingredients, except garnish, until well combined. Place dip in a 9- x 13-inch baking dish or ovenproof serving dish. Smooth out but do not compact it. (Dip can be covered and refrigerated up to 2 days at this point.)

When ready to serve, preheat oven to 425°F. Bake dip for 8 – 12 minutes, or until dip just starts to bubble around the edges, is heated through and the cheese is melted. If desired, sprinkle with minced fresh parsley or green onions. Serve immediately.

©2004 by Kathy Casey Food Studios®