

Tried and True
Recipes from the Fine Folks at:
Deejays Smoke Pit Forums

<http://www.deejayssmokepit.net/>



teacup13 – Jeff - Mount Morris,MI

Teacup's Hot Artichoke and Spinach Dip Olive Garden Clone

1 - 8 oz. pkg. Cream Cheese

1 can 14 oz. Artichoke Hearts, drained, coarsely chopped

1/2 C. Spinach frozen chopped, or steamed

1/4 C. Mayonnaise (do not use Miracle Whip)

1/4 C. Parmesan Cheese

1/4 C. Romano Cheese (You can use all Parmesan)

1 clove garlic, finely minced

1/2 tsp. Basil (dry 1 Tbsp. Basil Fresh)

1/4 C. Mozzarella Cheese grated

1/4 tsp. Garlic Salt

Salt and Pepper to taste

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EDIT: i made this tonight and i would probably add about 1/2cup heavy cream to make the mixture a little more smooth

Allow cream cheese to come to room temperature. Cream together mayonnaise, Parmesan, Romano cheese, garlic, basil, and garlic salt. Mix well. Add the artichoke hearts and spinach (careful to drain this well), and mix until blended. Store in a container until you are ready to use. Spray pie pan with Pam, pour in dip, and top with cheese. Bake at 350 degrees for 25 minutes or until the top is browned. Serve with toasted bread or tortilla chips...

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