

U The Lexingtonienne U

ARTICHOKE DIP

Adapted from the Joy of Cooking

- 8 oz cream cheese, at room temperature
- 1/2 small onion, finely diced
- 1 C grated parmesan cheese
- 1 large jar marinated artichoke hearts, drained but not rinsed
- 1 T lemon juice
- Black pepper to taste
- Hot sauce (like Tabasco or Cholula) - a few drops to taste
- 1/4 C panko or breadcrumbs
- Drizzle of olive oil

Combine cream cheese, onion, and parmesan cheese in a mixing bowl until thoroughly blended. Pulse artichoke hearts in a food processor, then add to mixture along with lemon juice, black pepper, and hot sauce. Spread into a small baking dish.

At this point you can cover the dish and refrigerate until ready to bake.

To bake, heat oven to 400. Sprinkle panko or breadcrumbs on top of dip and drizzle lightly with olive oil. Bake uncovered until golden brown on top and bubbly around the edges, about 20-30 minutes.

Serve with crostini, pita chips, bagel chips, crackers, etc. Or just a spoon.

