

ARTICHOKE DIP

1-12 oz or 2 small cans non-marinated artichoke hearts; drain off the liquid, finely chopped (I leave a little bit of the liquid in and puree the artichokes in a mini food processor)

1 cup mayo

1 cup parmesan cheese or my newest is a 3 cheese shredded blend in the deli section

1-8 oz cream cheese, softened

Use to taste: dill weed & garlic powder.

Mix all together...Can use a food processor or mixer and whip.

Bake in a casserole dish at 350 for 30 min. or until lightly browned.

Serve with bread chunks or wheat thin crackers or cut up pita bread.

Recipe provided by:

Donna Frazier, Designer

336-209-2133

Check out other great recipes at

www.4dreaminteriors.com



One Copy for you and other you can share with a friend

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