

Warm Artichoke Dip

Swick

Makes 2 cups | Active Time: 10 minutes | Total Time: 1 hour

Chef's Notes

This recipe can easily be doubled. You can also divide the mixture into smaller baking dishes to place throughout your party. Adjust the baking time accordingly.

This dip is also a delicious spread on sandwiches.

Step 1: Preparing Your Mise en Place

- 4 oz cream cheese (room temperature)
- 1 can artichokes, in water (14 oz)
- 1 clove fresh garlic
- 1 tsp dried dill (or 1 tbsp fresh)
- 1/2 cup Parmigiano-Reggiano cheese
- 1/2 cup sour cream
- 1/2 cup mayonnaise

Preheat your oven to 350° F (or 175° C).

To prepare your mise en place, drain and gently squeeze out the excess water from the artichokes. Roughly chop and set aside. Next, mince the garlic. Measure out the dill (if using fresh dill, finely chop it). Finely grate the cheese and gather the sour cream and mayonnaise. Set aside.

Step 2: Making the Artichoke Dip

In a medium-sized bowl, stir the room-temperature cream cheese until softened and smooth. Add the sour cream and mayonnaise and mix until evenly combined.

Next, stir in the garlic and dill. Add the grated cheese and stir to combine. Finally, fold in the chopped artichokes. Taste for seasoning, adding more dill or garlic, if desired.

Due to the large amount of Parmesan cheese used, you don't need to add salt to this dip. Taste it before baking though and adjust the seasonings to your liking.

Step 3: Baking & Serving the Artichoke Dip

Pour the dip into a suitable-sized baking dish and bake for approximately 40 to 45 minutes, or until the top is light-golden brown.

Remove from the oven and let cool slightly before serving. Serve with a sliced baguette, crackers or even with a vegetable platter.

This dip can be served warm, at room temperature or even cold.