

Maine Arts Camp

Recipe: Artichoke & Roasted Garlic Dip

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Yield:

Quantity	Measure	Ingredient	Special Instructions
2	Heads	Roasted garlic *	
6	Ounces	Frozen artichoke hearts	Or canned well drained
4	Ounces	Cream cheese	Softened
½	Cup	Plain Greek yogurt	
¼	Cup	Mayonnaise	
¾	Teaspoon	Cracked peppercorns	
1 ½	Cups	Italian shredded cheese blend **	

Instructions:

1. First you will need to roast your garlic. Preheat oven to 350°
2. Mash roasted garlic cloves with a fork until it becomes a thick paste.
3. Thaw and drain the frozen artichoke hearts.
4. Make sure you remove as much liquid as possible then chop artichokes into small pieces.
5. Reserve 1/2 cup of the shredded cheese blend, put to the side.
6. Mix all other ingredients together thoroughly and place into the desired baking dish.
7. Top with the remaining 1/2 cup of shredded cheese.
8. Bake at 375 degrees for 25-30 minutes or until the top is bubbly and brown.

Notes

1. *If you are timid about garlic, use only one head of roasted garlic.
2. **You don't need this exact cheese blend but something similar with melty cheeses.
3. This recipe makes approximately 3 cups of dip.
4. If you are preparing this for a large group I suggest doubling the recipe.
5. Pita chips or fresh vegetables hold up well to the dip