

BAKED SPINACH AND ARTICHOKE DIP

Adapted from Fine Cooking magazine

Makes: 8 servings **Takes:** 35 minutes

You Need:

- 1 10-ounce package frozen chopped spinach, thawed and squeezed dry
- 1 6-ounce jar artichoke hearts, drained, chopped and pressed dry with a paper towel
- 1 C grated Parmesan cheese
- 3/4 C mayonnaise (I super-love Duke's Mayonnaise! SO GOOD)
- 3/4 C sour cream
- 1/2 tsp kosher salt
- 3/4 tsp ground black pepper



1. Preheat oven to 425 F and move oven rack to center position. In a large bowl, combine spinach, artichokes, **3/4 cup** of the Parmesan, all the mayonnaise, sour cream, salt and pepper. Transfer to a 1 quart or smaller slightly **greased** baking dish (I used both a deep dish and a flat one and the flat baking dish came out much better) and top with the remaining Parmesan. You can refrigerate it overnight at this point if necessary; let it sit out while the oven preheats.

2. Bake until the top turns golden brown and the inside is warmed through, about 25 minutes. Let cool slightly and serve with desired chips or bread.

Recipe from Kitchen Antics! at thestovetop.blogspot.com