

Firstly, roast some garlic. Get a few heads (like 4 - for this recipe), chop the top off exposing the cloves. Put them all into some tinfoil - enough to make a little tent for them. Drizzle some olive oil on them, close off the foil and put into a preheated 400 degree oven for 35-40 minutes. Let cool and then pop them right out of their pods.

I doubled this recipe - served it on Christmas Eve, Christmas Day and we still have some left over. A lot was eaten but it made a lot!!

The following is a single batch:

- 2 heads of Roasted Garlic
- 6 oz Frozen Artichoke Hearts (couldn't find these - used canned)
- 4 oz Cream Cheese
- 1/2 cup Plain Greek Yogurt
- 1/4 cup Mayonnaise
- 1/2 tsp Cracked Pepper
- 1½ cups Shredded Cheese Blend**
- (I used a Parmesan, Asiago, Fontina & Mild Provolone cheese blend - it was labeled "pizza cheese".)
- Preheat oven to 350°
- Mash roasted garlic cloves with a fork until it becomes a thick paste.
- Thaw and drain the frozen artichoke hearts.
- Make sure you remove as much liquid as possible then chop artichokes into small pieces.
- Reserve 1/2 cup of the shredded cheese blend, put to the side.
- Mix all other ingredients together thoroughly and place into the desired baking dish.
- Top with the remaining 1/2 cup of shredded cheese. I suggest you go easy on the cheese on top - it was hard to scoop.
- Bake at 350 degrees for 25-30 minutes then broil for 3-5 minutes until the top is bubbly and brown.

I served this with Trader Joe's Pita Chips and Italian bread crisps. They were perfect.