

Seafood Charlie Recipe

Hot Crab, Spinich & Artichoke Dip

A Seafood Charlie Recipe

Prep: 15 minutes

Cook: 8 Minutes

Serves: 8

Ingredients

1 package (8 ounces) cream cheese, softened

1 garlic clove crushed with press

1/2 cup heavy cream

1 can (about 14 ounces) quartered artichoke hearts, drained and coarsely chopped

1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry.

1 roasted red pepper, chopped.

1/4 cup grated Parmesan & Romano cheese blend.

2 teaspoons fresh lemon juice.

1/2 teaspoon salt.

1/8 teaspoon ground black pepper.

12 ounces refrigerated or canned white and/or lump crabmeat, drained and picked through (1 cup packed).

Assorted crackers, toast baguette slices, tortilla chips and/or vegetables.

Recipe

1. In medium saucepot, cook cream cheese, garlic and cream over medium heat 4 to 5 minutes or until mixture is smooth, stirring constantly with whisk. Stir in artichoke hearts, spinach, red pepper, grated cheese, lemon juice, salt and black pepper, and cook 4 to 5 minutes or until mixture simmers; fold in crabmeat.

2. If desired, transfer dip to fondue pot or small slow cooker; keep warm, stirring occasionally. Serve di with assorted crackers, toasted baguette slices, tortilla chips and/or vegetables.