

---

# Artichoke Hearts Stuffed with Crabmeat and Bleu Cheese

Georgetown Inn - Mount Washington, PA  
Pittsburgh Chefs Cook Book - 1989

Servings: 6

**1 can (16 ounce) pasteurized crabmeat**  
**1 tablespoon Louisiana hot sauce**  
**1 tablespoon Worcestershire sauce**  
**juice from one lemon**  
**3 tablespoons heavy mayonnaise**  
**2 whole eggs**  
**1 teaspoon dry mustard**  
**3 tablespoons white wine**  
**3 tablespoons heavy cream**  
**9 slices white bread**  
**3/4 to one cup Bleu cheese crumbles**  
**2 pinches black pepper**  
**3 cans (8-1/2 ounce ea) artichoke hearts**

In a mixing bowl, mix together the hot sauce, Worcestershire sauce, lemon juice, mayonnaise, eggs, dry mustard, white wine and black pepper.

Cut the crust off the bread and cut into little squares. Add to the mixture.

Let stand while checking the crabmeat for shells, In a bowl, add the Bleu cheese crumbles and heavy cream. Mix together. Add to the mixture.

Add the crabmeat. Mix well. Stuff the crabmeat mix into the artichoke hearts. Top with lemon, butter and white wine.

Bake at 450 degrees for 15 nto 20 minutes or until the crabmeat bowns.

## **Appetizers**

---

*Per Serving (excluding unknown items): 180 Calories; 6g Fat (29.9% calories from fat); 7g Protein; 24g Carbohydrate; 3g Dietary Fiber; 81mg Cholesterol; 293mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.*