

Artichoke Au Gratin Dip

Servings: 6

1 can (14 ounce) artichokes, drained and chopped

1 cup mayonnaise

3/4 cup Parmesan cheese, grated

1 jar (6 ounce) chopped pimientos, drained

1/2 teaspoon garlic salt

4 ounces shrimp, cooked, peeled and roughly chopped

*1/2 tablespoon Worcestershire sauce
dash paprika*

garlic toast points (for dipping)

Preheat the oven to 450 degrees.

In a mixing bowl, combine the artichokes, mayonnaise, Parmesan, pimientos, garlic salt, shrimp and Worcestershire. Pour the mixture into a baking dish. Garnish with a dash of paprika.

Bake for 6 to 8 minutes or until bubbly and golden brown.

Serve with garlic toast points.

Per Serving (excluding unknown items): 340 Calories; 35g Fat (86.5% calories from fat); 9g Protein; 3g Carbohydrate; 1g Dietary Fiber; 49mg Cholesterol; 626mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.