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# Artichoke-Spinach Dip (Hot)

*Etta Ray Longshore Simons*

*Party Recipes From the Charleston Junior League 1993*

Servings: 25

**2 cans (14 ounce ea) artichoke hearts, drained**  
**1/2 package (10 ounces) frozen chopped spinach**  
**1 1/2 cups mayonnaise**  
**1 cup freshly grated Parmesan cheese**  
**1/4 teaspoon granulated or powdered garlic (or one finely chopped onion)**  
**1/2 teaspoon salt**  
**1/8 teaspoon pepper**  
**1 teaspoon fresh lemon juice**

Preheat the oven to 350 degrees. Butter a 1-1/2 quart casserole.

Place the artichoke hearts in the bowl of a food processor. Process only until chopped.

Cook the spinach according to package directions. Drain well. Squeeze to remove the excess moisture.

In a large bowl, combine the artichoke, spinach, mayonnaise, Parmesan cheese, garlic, salt, pepper and lemon juice. Mix well.

Transfer to the prepared casserole dish. Bake until bubbly, about 35 minutes.

Serve hot, preferably in a chafing dish with a warmer.

(Note: The dip may be refrigerated for up to two days or may be frozen and thawed before baking.)

## **Appetizers**

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*Per Serving (excluding unknown items): 100 Calories; 11g Fat (93.4% calories from fat); 1g Protein; 1g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 131mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 1 Fat.*