

Artichoke Dip with Crackers©

Ingredients:

1–12 oz. jar	marinated artichokes, drained, chopped
3/4 cup	mayonnaise
1/4 cup	sour cream, drained
1 tsp.	garlic oil
1 tsp.	lemon pepper
1 Tbsp. dry	minced onions
2 cups	cheddar cheese, grated

Method:

Preheat conventional oven to 325°, convection oven to 300°.

In a mixing bowl stir together the first six ingredients with a spatula. Stir in the cheddar cheese. Cover with plastic and keep in the refrigerator until ready to serve.

Serve cold with crackers. **OR** Spray a nine-inch pie plate with Pam™ and fill with artichoke mixture. Bake 25–30 minutes or until heated through and the cheese melts. Serve with crackers.

***Hint:** To make garlic oil mixture—peel fresh garlic and put in a tall container or blender. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil. You do not need to peel garlic each time it is needed.*

