



Warm Spinach and Artichoke Dip

This dish is similar to some of the dips that the local steak house would serve. Great with a sliced baguette.

Serves 6-8

6 oz	mozzarella cheese, shredded
14 oz can	artichoke hearts, drained
2 cloves	garlic
8 cups	fresh spinach, loosely packed
Or	
10-ounce pkg	frozen, spinach, drained with water squeeze out
8 oz	cream cheese, room temperature
1/4 cup	Parmesan cheese, grated
2 tbsp	heavy cream

1. Place mozzarella cheese into a heavy bottomed saucepan. Set aside
2. In food processor work bowl with metal blade, add artichoke hearts, garlic and pulse about 10 times. Add to saucepan.
3. Add spinach to work bowl and pulse about 10 times. Add cream cheese and pulse until smooth. Add to saucepan with Parmesan cheese and heavy cream, place over low heat and cook, stirring constantly, until cheese is melted and bubbling. Transfer to a serving dish.
4. Serve with crackers, chips or pieces of toasted bread.