

Artichoke and Crab Dip

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What a great way to dress to artichoke dip! Crab adds another great layer of flavor to this classic dip. Your friends are guaranteed to love it. Serves 4.

Ingredients:

1 can artichoke hearts, drained and chopped
1 pound crab meat
2 cups shredded Gouda cheese
1/2 cup white wine
1 cup heavy cream
1 teaspoon garlic powder
1 teaspoon onion powder
salt and pepper, to taste
1 tablespoon smoked paprika, or more as needed
1 french baguette, sliced

Directions:

1. In a medium sauce pan over medium heat bring the wine and cream to a simmer.
2. Whisk in the cheese about 1/4 cup at a time, making sure it melts between each addition, do not add it too fast.
3. Whisk in the garlic powder and onion powder.
4. Fold in the artichoke and crab meat.
5. Season with salt and pepper.
6. To serve: Preheat oven to broil.
7. Pour the dip into a baking safe dish and sprinkle with smoked paprika. Broil until browned on top.
8. Serve with crispy french baguette.

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