

Spinach Artichoke Dip

1 package frozen chopped spinach	8 oz. cream cheese
1 small jar artichoke hearts, chopped	8 oz. shredded Monterrey Jack cheese
1 onion chopped	4 oz. shredded Swiss cheese
2 cloves minced garlic	4 oz. shredded mozzarella cheese
1/2 cup butter	4 oz. shredded Parmesan cheese
1/2 tsp. cayenne pepper	
4 oz. heavy whipping cream	

Thaw and drain the spinach. Squeeze the spinach well, and set it aside.

Saute the onion and garlic in butter. Stir in the cayenne pepper.

Using a mixer at medium speed, whip the cream. Gradually fold in the cream cheese until it makes a creamy mixture. Add in all remaining ingredients.

Marinate the dip in the refrigerator for at least two hours. Heat the dip in a slow cooker or baker in a 9 x 13 pan at 350* until the cheeses are melted. Serve with chips.

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Recipes for Success