

Blue Cheese & Artichoke Dip

8 oz Cream Cheese
3 oz Blue Cheese
½ tsp Garlic Powder
½ tsp Onion Powder
¼ tsp Tabasco
½ tsp Kosher Salt
½ oz Roasted Garlic
8 oz Artichoke Harts
(cooked)

1. Let the cream cheese and blue cheese come to room temperature.
2. Whip with garlic powder, onion powder, Tabasco and kosher salt.
3. Coarsely chop roasted garlic and artichoke harts and whip into mixture.
4. Heat before serving.



If you can find frozen artichoke harts they are easiest and most flavorful. Fresh artichokes are very flavorful but will need to be boiled for about an hour. Canned will do but are light in flavor. It's not recommended to eat an artichoke when tasting wine because they can make anything eaten after a bite taste sweet.

I roasted my garlic in the oven at 450°F with olive oil for 50 minutes. The left over garlic can be used for just about anything you use fresh garlic for and the oil is great for salads. Elephant garlic will be sweeter and lighter in flavor.

This dip can be served with vegetables, chips, or bread. Try using it as a spread on a sandwich with grilled eggplant, onions, lettuce and tomato. To make this lighter in calories, use low fat cream cheese.

Be creative, have fun and enjoy!!!