

## ARTICHOKE DIP

From Jamie

3/4 lb softened cream cheese	1/2 cup Half and Half
1/2 cup freshly grated Parmesan	2 scallions chopped
1 clove garlic, minced	2 beaten eggs
1 TBS freshly squeezed lemon juice	
2 c drained jarred artichoke hearts, pat dry	1 tsp kosher salt
Pinch cayenne and ground black pepper, to taste	
Butter, as Needed	
Assorted crackers	

Preheat the oven to 350 degrees F.

In a food processor, combine the cream cheese, Half and Half, Parmesan, scallions, garlic, eggs, and lemon juice; pulse until smooth. Add the artichokes, salt, pepper, and cayenne, and pulse until just mixed, but still chunky. Transfer the mixture to a buttered, deep 4-cup casserole dish and bake until lightly browned and set, about 1 hour. Serve warm with crackers.