



Hot Crab Artichoke Dip

Originally posted 16-Mar-2021, Updated 30-Jun-2024

Level: Easy

Prep Time: 10 minutes

Serves: 10-12

Cooking Time: 30 minutes



Crab artichoke mixture:

1 large clove fresh garlic, minced

1 yellow onion, minced

2 cups mayonnaise

1 cup finely shredded parmesan cheese

2 (7.5 oz.) Reese® Quartered Marinated Artichoke Hearts, liquid drained & artichokes roughly chopped

1 (8oz.) package imitation crabmeat, roughly chopped into chunks

Other ingredients:

Progresso™ Italian Style Bread Crumbs, to sprinkle on top

1 sourdough baguette, sliced



Preheat oven to 350°F.

In a large mixing bowl, mix the crab artichoke mixture ingredients until all are combined.

Spread crab artichoke mixture in a wide, shallow heat resistant dish (I was able to fill 6, 5-inch diameter crème brulee ramekins as seen in the picture above). Sprinkle a thin layer of bread crumbs on top of the crab artichoke mixture. Bake for 15 to 20 minutes, then broil until bread crumbs on top are nicely browned. Toast sourdough baguette slices and serve immediately with dip. Caution: ingredients will be hot.

Notes:

- I found the jars of Reese® Quartered Marinated Artichoke Hearts at Safeway® and Don Quijote Honolulu.
- Dip also tastes great with Nabisco Ritz Crackers (Original).