

## **BAKED CRABMEAT, ARTICHOKE, AND SPINACH DIP**

Two 10 to 12 ounce bunches of spinach, trimmed and washed  
2 slices of bacon, chopped  
2 Tbsp Olive Oil  
3 cups finely chopped yellow onion  
1 Tbsp chopped garlic  
2 8oz packages of Cream Cheese, at room temperature  
2 ½ Tbsp fresh lemon juice  
1 Tbsp Creole or other spicy whole-grain mustard  
1 Tsp chopped fresh tarragon  
1 Tbsp Worcestershire Sauce  
1 lb lump crabmeat, picked over for shells and cartilage  
1 14 oz can artichoke hearts, drained and coarsely chopped  
1 cup shredded Monterey Jack cheese  
¾ cup freshly grated Parmesan cheese  
2 large egg yolks  
1 ¼ Tsp salt  
½ Tsp freshly ground white pepper  
½ Tsp cayenne  
½ Tsp hot sauce  
½ Tbsp unsalted butter softened for the baking dish  
1 cup fine dried bread crumbs  
Crackers

Cook the spinach in a large pot of boiling water until wilted, about 3 minutes. Drain and rinse under cold water to cool. Squeeze well to remove the excess water. Coarsely chop the spinach and transfer to a bowl.

Fry the bacon in 1 tsp of the olive oil in a large skillet over medium-high heat until crisp, about 5 minutes. Add the onions and garlic and cook, stirring, until the onions are softened, 2 to 3 minutes. Add to the spinach and let cool.

Preheat oven to 350 degrees F.

Beat the cream cheese, lemon juice, mustard, tarragon, and Worcestershire sauce in the bowl of an electric mixer fitted with a paddle attachment or with a wooden spoon until smooth and creamy. Mix in the spinach and bacon mixture, then the crabmeat, artichoke hearts, jack cheese, ½ cup of the Parmesan cheese, the egg yolks, 1 tsp of the salt, the white pepper, cayenne, and hot sauce. Mix well.

Lightly butter a 11x7 inch baking dish or shallow 2 quart baking dish. Pour the mixture into the dish.

Combine the remaining ½ cup Parmesan cheese, the bread crumbs, and the remaining 1 tbsp olive oil and ¼ tsp salt in a food processor or electric blender. Pulse two to three times to blend. Spread the mixture evenly over the crabmeat mixture. Bake until bubbly and lightly golden, 30 to 35 minutes.

Serve with the crackers.