

Baked Crab Meat Artichoke Spinach Dip (12 servings)

Ingredients:

Two (10 to 12 oz) bunches of Spinach, washed, stems removed
2 slices of Bacon, chopped
2 tbsp Olive Oil
3 cups finely chopped yellow Onion
1 tbsp chopped Garlic
2 (8 oz) packages of Cream Cheese, at room temperature
2½ 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 Crab Meat, picked over for shells & cartilage
1 (14 oz) can Artichoke hearts, drained & coarsely chopped
1 cup shredded Monterey Jack Cheese
¾ cup freshly grated Parmesan Cheese
2 large Egg yolks
1¼ 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

Preparation:

Using a large stainless steel skillet, fry the bacon in 1 tsp of the olive oil 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 the coarsely chopped spinach and cook until wilted and transfer to a bowl.
Make sure the garlic does not burn.
Preheat oven to 350° F.
Beat the cream cheese, lemon juice, mustard, tarragon, and Worcestershire sauce in until smooth and creamy.
Mix in the spinach/bacon/onion mixture, then the crab meat, 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 11"x7" 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 crab meat mixture.
Bake until bubbly and lightly golden, 30 to 35 minutes.
Serve with the crackers.