

*Crab and Artichoke Dip*



**Ingredients:**

- ½ cup regular mayonnaise
- ½ cup sour cream *or soften cream cheese*
- ½ cup extra old cheddar cheese, grated
- ¼ cup parmesan cheese, grated
- ½ lemon, juiced
- 1 (14 ounce) can artichoke hearts, drained and chopped
- ½ lb crabmeat, picked over for shells or 2 (7 ounce) cans crab, well drained and squeezed
- 1 garlic clove, smashed
- 1 tablespoons coarse grain mustard or 2 tablespoons Dijon mustard
- 1½ teaspoons chopped dill.

**Method:**

1. Mix all ingredients together in a large bowl.
2. Once thoroughly combined, spoon into a medium sized baking dish or 2 small ramekins and bake at 425f degrees for 15 to 20 minutes until mixture is browned and bubbly.
3. Serve with pita wedges or French bread or crudités.