

Artichoke Dip & Crostini

14 oz artichoke hearts, drained and chopped
8 oz cream cheese, softened
1/2 c sour cream
1/2 c mayonnaise
1 c parmesan cheese
1 garlic clove, minced
1-2 t dill weed, to taste
1 baguette
2-3 T olive oil
1 T coarse sea salt, to taste

To make dip: Combine the cream cheese, sour cream, mayo, parmesan cheese, and garlic. Mix well. Stir in artichokes and dill. Spread in 8x8 baking dish. Bake at 350 for 20 minutes.

To make crostini: Slice your baguette with either a diagonal piece or straight piece, a quarter inch thick. Lightly brush both sides with olive oil then salt lightly. Place the slices on a single layer on a large cookie sheet (preferably with rims so the pieces don't fall off). Bake at 400 in the middle of the oven for 10-15 minutes until they are crisp and nicely golden. No need to flip them. Serve with warm dip.