



Shrimp & Artichoke Dip

- 1 can artichokes , chopped coarsely
- 1 lb. salad shrimp, or larger shrimp, chopped
- 1 cup fresh spinach, chopped
- 8 oz cream cheese , softened
- 3 oz Asiago or Romano cheese, shredded or grated
- 1/2 teaspoon fresh garlic, chopped
- 1/2 teaspoon crushed red pepper
- 1/4 cup fresh basil
- 2-3 oz light cream
- 4 oz Gorgonzola**
- salt & pepper to taste

Soften cream cheese, add light cream and blend well in mixing bowl. Add remaining ingredients except for the shrimp and gorgonzola- blend well. Add shrimp gently and mix just enough to incorporate . Don't break up the shrimp. Portion into individual ramekin or larger baking dish. Sprinkle gorgonzola on top and bake in 350 oven until golden brown on top. Serve with crusty French bread or crostini.

** If you are not a fan of Gorgonzola cheese , just omit. The herbs and garlic are sufficient to flavor the dish. You could substitute another soft cheese.