

HOT ARTICHOKE DIP

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Ingredients:

- 1 (14 ounces) can artichokes (chopped)
- 1/2 cup Hellmann's Real Mayonnaise
- 1/2 cup grated parmesan cheese
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- Pinch of salt

I use canned artichokes because they are convenient and can be found at my local market, but frozen artichokes would work well.

Any time I use a recipe where one of the ingredients is mayonnaise and the dish requires baking, I always use Hellmann's Real Mayonnaise. It is the only mayonnaise I have found will remain creamy and will not separate into an oily mess.

Preheat oven to 350 degrees.

Prepare your casserole dish by spraying with non-stick cooking spray to keep the dip from sticking.

In a small bowl, mix together chopped artichokes, mayonnaise, parmesan cheese, garlic powder, cayenne pepper and salt.

Pour the mixture into the prepared casserole dish. Bake at 350 degrees for 15 – 20 minutes or until warm and lightly browned. Do not over bake as the mayonnaise may separate. Serve warm with crackers or corn chips. Enjoy!

