

BAKED CRABMEAT, ARTICHOKE & SPINACH DIP

SOURCE: Prime Time Emeril (Chef Emeril Lagasse)

INGREDIENTS:

2 10-12 oz bunches of spinach, trimmed/washed
2 slices bacon (preferably apple-smoked), chopped 2 TBS olive oil
1 C finely chopped yellow onion 1 TBS chopped garlic
2 8oz packs cream cheese (at room temperature) 2 1/2 TBS fresh lemon juice
1 TBS Creole or other spicy whole-grain mustard
1 tsp chopped fresh tarragon (OR 1/2 tsp dried tarragon)
1 TBS Worcestershire Sauce
1 lb lump crabmeat (picked over for shells & cartilage)
1 14 oz can artichoke hearts, drained/coarsely chopped
1 C shredded Monterey Jack cheese (about 4 oz)
3/4 C freshly grated Parmigiano-Reggiano cheese (about 3 oz)
2 large egg yolks 1 1/4 tsp salt
1/2 tsp freshly ground white pepper 1/2 tsp cayenne pepper
12 tsp Emeril's Red Pepper Sauce (or hot pepper sauce)
1/2 TBS unsalted butter, softened 1 C fine dried bread crumbs
Crispy Tortilla Chips (see recipe)

DIRECTIONS:

Cook Spinach in large pot of lightly salted boiling water till wilted (about 3 minutes) - drain/rinse under cold water. Squeeze well to remove excess water. Coarsely chop spinach - transfer to bowl. Fry bacon in 2 TBS olive oil in large skillet over medium-high heat till crisp (about 5 minutes) - add onions & garlic - cook, stirring, till onions are softened (2-3 minutes) - add to spinach & let cool.

Preheat oven to 350° F. Beat cream cheese, lemon juice, mustard, tarragon & Worcestershire Sauce in bowl of electric mixer fitted with paddle attachment (or else, use wooden spoon) till smooth & creamy. Mix in spinach/bacon mixture, then the crabmeat, artichoke hearts, jack cheese, 1/2 C Parmigiano-Reggiano, egg yolks, 1 tsp salt, white pepper, cayenne pepper & pepper sauce - mix well.

Lightly butter 11x7" baking dish or shallow 2 qt baking dish - pour in mixture. Combine remaining 1/4 C Parmigiano-Reggiano, bread crumbs & remaining 1 TBS olive oil + 1/4 tsp salt in food processor or blender. Pulse 2 or 3 times to blend. Spread this mixture over crabmeat mixture. Bake till bubble/lightly golden (30-35 minutes). Serve with crispy tortillas chips.