

## Artichoke Roasted Pepper Crab Dip

<http://userealbutter.com/2012/09/06/artichoke-roasted-pepper-crab-dip-recipe/>  
from *At Home And At Sea* by Annie Mahle

baguette, sliced into 1/4-inch thick rounds  
olive oil  
8 oz. marinated artichokes, drained and minced  
4 oz. (1/2 cup) roasted green chiles, skinned, seeded, and diced  
4 oz. (1/2 cup or 1 medium) roasted red pepper, skinned, seeded, and diced  
8 oz. cooked crab meat  
1/2 cup mayonnaise  
8 oz. cream cheese, softened  
1/2 cup salsa  
2 cups cheddar or jack cheese, shredded  
freshly ground black pepper to taste

Preheat the oven to 350°F. Brush olive oil on one side of each slice of baguette and place, olive oil-side up on a baking sheet. Bake for 15 minutes or until the crostini are golden. Remove from heat.

Increase oven temperature to 400°F. In a large bowl, combine the artichokes, green chiles, red peppers, crab, mayonnaise, cream cheese, salsa, cheddar or jack cheese, and black pepper. Mix thoroughly and pour into a baking dish (I used a 9-inch quiche pan which was very full). If you fill the pan to the brim, it will likely bubble over and make some amount of mess in the oven. Either spoon the excess into small ramekins or place a baking sheet or foil under the dish in the oven. Bake for 35 -40 minutes until the top is golden and bubbling. Remove from oven and serve with crostini. Makes 4.5 cups.