



Chef Tad's Artichoke Dip

Servings: 4

- 2/3 pint heavy cream
- 1-1/3 pounds cream cheese
- 2/3 ounce butter
- 2/3 pound mesclin mix — coarsely chopped
- 1 pound artichoke halves — drained
- 1/4 ounce shallots — minced
- 2-2/3 fluid ounces white wine
- 1/3 fluid ounce lemon juice
- 5-1/3 ounces provolone cheese — shredded
- 1/8 ounce salt
- 1/16 ounce black pepper
- 1/8 ounce paprika
- 1/8 teaspoon cayenne pepper



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

← Fold Here

Soften cream cheese at room temperature. Bring heavy cream to a boil. Reduce heat and incorporate cream cheese. Coarsely chop artichokes. Sauté shallots and garlic, deglaze with white wine and add mesclin mix. Add lemon juice and spices. Simmer 10 minutes and then incorporate into the cream cheese mixture. Fold in the provolone cheese. Adjust seasoning if necessary and heat thoroughly.

