

SCHRAMSBERG

RECIPE

HOT CRAB AND ARTICHOKE DIP

*Submitted by
Camp Schramsberg 2004 Alumni,
Chris Sheffer
Pasadena, CA*

PAIR WITH:

J. SCHRAM BLANCS

INGREDIENTS

1 ½ t. Olive Oil
½ red Bell Pepper, chopped
1 (14 oz.) canned Artichoke
Hearts, drained and chopped
¾ cup Mayonnaise
1/3 cup grated Parmesan
¼ cup thinly sliced Green
Onions
1 T. Worcestershire Sauce
1 T. chopped Jalapenos
(optional)
1 ½ t. lemon juice
½ t. celery salt
8 oz. crab meat, drained,
shells removed
Salt and pepper to taste
Crackers or baguette slices



PREPERATION

- Sauté red pepper in olive oil until tender.
- Remove to large bowl.
- Stir in next 9 ingredients and combine until smooth.
- Add Crab Meat and season to taste with salt and pepper.
- Spread in an 8" quiche pan or casserole dish.
- Bake 30 minutes at 375° degrees until bubbly.
- Serve immediately with crackers or baguette slices.