

SCHRAMSBERG

# RECIPE

## HOT CRAB AND ARTICHOKE DIP

*Submitted by  
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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.