

Artichoke and Mushroom Dip

2	oz	butter
2	med	onions, chopped
2	cloves	garlic, minced
1½	lbs.	mushrooms, assorted
2	Tbs.	lemon pepper
28-30		oz artichoke hearts
1	Tbs	white wine Worchester sauce
8	oz	cream cheese (room temp)
½	cup	Parmesan cheese
¼	cup	bread crumbs

Clean and slice mushrooms, set aside. Squeeze juice from artichokes, set aside. In a large pot, sprayed with PAM, melt butter. Add onion and saute lightly, add garlic. Add mushrooms and lemon pepper to mixture - saute for 2-3 minutes. Break apart artichokes and add to mix with Worchester sauce and stir. Place cream on top and set aside.

After cream cheese is well softened stir it in, add ¼ cup parmesan and stir only until mixed. Ladle into square pan or casserole dish (approx 1" thick). Top with bread crumbs and remaining Parmesan cheese. Bake for 15 minutes at 375.