

Seasonal Eating



Warm Artichoke and Collard Greens Dip

4 tablespoons butter
1 cup finely chopped onion
2 cloves garlic, minced
1/4 cup flour
1 cup whole milk
1 cup heavy cream
2/3 cup grated Parmesan cheese
1/2 teaspoon salt
1/4 teaspoon black pepper
Juice from 1/2 lemon
1/4 teaspoon cayenne pepper
Dash Worcestershire sauce
2 (10-ounce) packages frozen collard greens, thawed and drained
1 (12-ounce) jar or can artichoke hearts drained and coarsely chopped
1/2 cup shredded sharp Cheddar cheese

Melt the butter in a 2 quart saucepan over medium heat. Add the onion and garlic and saute until tender, about 3 minutes. Stir in the flour and cook for 1 minute, until it reaches a golden-blond color. Slowly whisk in the milk and cream, and bring to a low simmer. Add the Parmesan and stir until the cheese has melted. Add the salt, black pepper, lemon juice, cayenne and Worcestershire sauce. Fold in the collard greens and artichoke hearts. Transfer the mixture to a lightly greased 9 inch round casserole dish and top with the shredded Cheddar cheese. Bake at 400 degrees for 15 to 20 minutes or until golden brown.