

## Pat's Artichoke Dip

Anne Byrn/Between the Layers

*Let's face it, artichoke dips have been around a long time, but when you need that hearty big gooey, rich dip for football parties, or even teenage birthday parties, the artichoke dip always comes to the rescue. This recipe was one of my mother's favorites. It came from her friend Ella who got it from her friend Pat. What makes it better? Crumbled feta and garlic. You can add 1 cup drained chopped frozen spinach to this recipe if you like.*

Makes 12 servings

Prep: 10 minutes

Bake: 20 to 25 minutes

2 cans (14 ounces each) artichoke hearts, drained and chopped

2 packages (4 ounces each) crumbled feta cheese

1 cup mayonnaise (or 1/2 cup mayo and 1/2 cup sour cream)

1/2 cup shredded Parmesan cheese

1 jar (2 ounces) diced pimentos, drained

1 clove garlic, minced

Tortilla chips for serving

1. Place a rack in the center of the oven, and preheat the oven to 375 degrees.
2. Place the chopped artichoke hearts, feta, mayonnaise, Parmesan, pimentos, and garlic in a large bowl and stir to combine well. Turn into a 2-quart baking dish and place the dish in the oven.
3. Bake until the dip is bubbly and deeply golden brown, 30 to 35 minutes. (Keep it in the oven until it gets brown around the edges.) Serve warm with tortilla chips.