

HOT ARTICHOKE DIP No. 116

Yields 4 Servings

	TORTILLA STRIPS		
	CRUDITES (CARROTS ETC)	2 TBLS	MAYONNAISE (OPTIONAL)
14 OZ	MARINATED ARTICHOKE	2 TBLS	SOUR CREAM (OPTIONAL)
	HEARTS	1/2 CUP	GRATED JACK/CHEDDAR
1 4 OZ	CAN MILD GREEN CHILES		
1 2 OZ	JAR CHOP PIMENTOS		GARNISHES: SOUR CREAM
	LA VICTORIA SALSA		OLIVES

DRAIN & CHOP ARTICHOKE HEARTS, MILD GREEN CHILES, PIMENTOS.  
COMBINE ABOVE INGREDIENTS IN LARGE BOWL. ADD HOT SAUCE TO TASTE  
ADD MAYONNAISE & SOURCREAM. PUT IN SMALL CASSEROLE DISH/QUICHE DISH.  
TOP WITH GRATED CHEESE AND MICROWAVE COVERED 4-6 MIN TILL BUBBLY.

GARNISH WITH SOUR CREAM, CILANTRO, OLIVES.

SERVE WITH TORTILLA STRIPS & CRUDITES OR FILLED COOKED ARTICHOKE  
WITH HOT DIP.