

# Spinach Artichoke Dip

~A recipe from the personal cookbook of Christine Hughes

## Ingredients:

- 3 TBSP Butter
- 1 Cup Diced Onions
- 2 (8oz) packages of Cream Cheese, Softened
- 1 (10.5oz) can Cream of Chicken Soup
- 2 TBSP Worcestershire Sauce
- 1-1/2 tsp Garlic Salt
- 1 (1lb) Bag Frozen chopped spinach, thawed & squeezed to remove moisture
- 1 (32oz) Jar Marinated Artichoke Hearts in Italian seasonings, drained and chopped to bite size pieces
- 1 (8oz) can Water Chestnuts, finely chopped
- 1 (6oz) Pkg Parmesan Cheese, grated\*\*
- 1 (1lb) bag Grated Monterey Jack Cheese\*\*

**Sauté Onions and Butter over medium heat until onions are transparent and tender. Set Aside.**

**In a large mixing bowl, mix all other ingredients in the order listed, adding sautéed onions with the Artichokes. Spread in a 9"x12" Baking Dish.**

**Bake at 350° for 25-30 minutes, or until top begins to brown.**

*\*\*Can substitute 6 cheese Italian Blend grated cheese in place of Parmesan and Monterey Jack.*



*Compliments of*

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