

ARTICHOKE DIP BAGUETTES

INGREDIENTS:

For Dip

1 (13.750z) can artichoke hearts (whole or quartered, drained & chopped)

1 c mayonnaise

1 bag shredded parmesan cheese (½ goes in dip, other ½ used as topping)

1 tsp garlic powder (sliced)

½ tsp white pepper

For Topping

2 mini baguettes (sliced)

Parmesan cheese (1/2 bag - listed above)

Paprika

DIRECTIONS:

- Preheat oven to 350°F.
- 2. Mix dip ingredients together. Place a spoonful of mixture onto each baguette slice and spread our evenly.
- 3. Sprinkle parmesan cheese then paprika over the dip mixture.
- 4. Rut baguettes on baking sheet and bake for 20 minutes or until tops are a golden brown.

