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Book a Cooking Show to be held and receive a free piece of **Stoneware** as an extra thank you gift!

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Hot Artichoke Dip from The Pampered Chef®

2 jars (6.5 oz. each) marinated artichoke hearts, drained and coarsely chopped
1 pkg (10 oz) frozen chopped spinach, thawed and well drained
1/2 cup sour cream
1/2 cup mayonnaise
1 garlic clove, pressed
3 oz fresh Parmesan cheese, grated (about 3/4 cup)

Preheat oven to 375°. Coarsely chop artichoke hearts using **Food Chopper**. Place artichokes in **Classic 2 Quart Batter Bowl**. Add spinach, sour cream and mayonnaise. Press garlic into Batter Bowl. Grate Parmesan cheese into Batter Bowl using **Deluxe Cheese Grater**; mix well with **Mix 'N Scraper**. Spoon into **Small Oval Baker**. Bake 20-25 minutes or until heated through. Serve with Toasted Canape Bread Slices or fresh vegetable dippers.

Makes about 3 cups.

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