

## **Artichoke Bernadine (La Renaissance, Pueblo)**

### **INGREDIENTS:**

6 ounces cream cheese (softened)  
6 tbsp milk  
1 cup mayonnaise  
 $\frac{3}{4}$  tsp dried dill  
1 small clove garlic, minced  
 $\frac{3}{4}$  tsp seasoned salt  
 $\frac{3}{4}$  tsp pepper  
3 14-ounce cans artichoke hearts, drained and cut into pieces  
3 2-ounce cans roasted green chilies, drained and chopped  
1 cup grated Cheddar cheese  
 $\frac{3}{4}$  cup freshly grated Parmesan cheese  
Toast points or crackers for accompaniment

### **PREPARATION:**

Preheat the oven to 350 degrees.

Combine cream cheese and milk, using a mixer, then blend in mayonnaise, dill, garlic, salt and pepper.

Place artichoke pieces and green chilies in the bottom of a chafing dish.

Pour cream cheese mixture on top and sprinkle with Cheddar and Parmesan cheeses.

Bake until bubbly (20-30 minutes). Serve with toast points or crackers.

SERVES: 12

PREPARATION: 10 minutes

COOK TIME: 20-30 minutes