



IL MITO is located at 6913 W North Avenue, Wauwatosa, WI 53213

Feker's Classic Spinach and Artichoke Dip

Ingredients

- 1 (16 ounces) can artichoke hearts in water, drained and coarsely chopped
- 2 boxes, 10 ounces each, chopped spinach, defrosted and squeezed dry (use a kitchen towel to achieve this)
- 2 tablespoons olive oil
- 1 tablespoon butter
- 5 cloves garlic, chopped
- 1/2 onion, chopped
- 1/2 cup of chopped Italian parsley
- 1 tablespoons chopped fresh thyme leaves chopped fine
- 1 small red bell pepper, seeded and chopped
- 1/2 teaspoon of chili flakes
- 1 tablespoon of Dijon mustard
- 1 cup mayonnaise
- 1 cup sour cream
- 1 teaspoon lemon juice
- Salt and freshly ground black pepper
- 1-1/2 Grated Parmesan
- 1 French baguette sliced in Bias (in an angel) thin

Directions

1. Preheat oven to 375 degrees
2. Heat a medium saucepan and add the olive oil and then the butter. When butter melts, add onions and garlic to the pot. Sprinkle in thyme leaves, chili flakes and parsley.
3. Add spinach and artichokes, reduce heat, and cook until the all juices are evaporated and all flavors are well married.
4. Add the red peppers and sauté for an additional minute. Set mixture aside and let cool.
5. In a food processor, make the dip base by adding the mustard, 1 cup mayonnaise, 1 cup sour cream, 1 teaspoon lemon juice, salt and freshly ground black pepper to taste, plus 1 cup of grated Parmesan.

6. Once the dip base is mixed, add 1/2 of the spinach mixture to the mayonnaise dip base and process thoroughly. Fold the process half in to the remaining spinach mixture by hand.
7. Place in an oven-proof serving dish, top with remaining parmesan, place on an oven cookie rack and bake for 10 minutes.
8. Place the bread in the same oven for the last 4 minutes and toast till golden brown.
9. Serve with a bubbling artichoke dip.