

Warm Artichoke and Bacon Dip

Giada De Laurentis - Food Network Kitchens
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Butter (for greasing the baking dish)
5 strips thick-cut bacon
1 teaspoon extra-virgin olive oil
(optional)
2 shallots, chopped
2 cloves garlic, minced
1 bag (8 ounce) frozen artichokes,
thawed
1 1/2 teaspoons Kosher salt
1/2 teaspoon freshly ground black
pepper
2 cups (16 ounce) mascarpone cheese
1/3 cup sour cream
1/4 cup mayonnaise
1/4 cup fresh lemon juice (from one
large lemon)

Place an oven rack in the center of the oven.
Preheat the oven to 400 degrees.

Butter a nine-inch round ceramic deep-dish pie
pan or a one-quart baking dish.

Place a large skillet over medium-high heat.
Add the oil and bacon and cook until crispy,
about 8 minutes.

Remove the bacon and drain on paper towels.
When cool enough to handle, crumble into
1/2-inch pieces. Set aside.

In the same skillet, add oil (if needed), shallots,
garlic, artichokes, 1/2 teaspoon of salt and 1/2
teaspoon of pepper. Cook over medium-high
heat until the shallots are translucent and the
artichokes begin to brown, about 8 minutes.

Transfer the vegetables to a food processor.
Add the mascarpone cheese, sour cream,
mayonnaise, lemon juice, 1/2 of the cooked
bacon pieces and the remaining one teaspoon of
salt. Pulse until combined but still chunky.

Place the dip in the prepared baking dish and
sprinkle with the remaining bacon pieces.

Bake until just warmed through (do not let the
dip boil), 10 minutes.

Serve with pita chips.

Per Serving (excluding unknown
items): 888 Calories; 89g Fat
(86.3% calories from fat); 10g
Protein; 22g Carbohydrate; 5g
Dietary Fiber; 131mg Cholesterol;
3271mg Sodium. Exchanges: 0
Grain(Starch); 1/2 Lean Meat; 3
Vegetable; 0 Non-Fat Milk; 12 Fat.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	888	Vitamin B6 (mg):	.5mg
% Calories from Fat:	86.3%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	9.3%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.4%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	89g	Folacin (mcg):	180mcg
Saturated Fat (g):	17g	Niacin (mg):	1mg
Monounsaturated Fat (g):	17g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	24g	Alcohol (kcal):	0
Cholesterol (mg):	131mg	% Refused:	0.0%
Carbohydrate (g):	22g	Food Exchanges	
Dietary Fiber (g):	5g	Grain (Starch):	0
Protein (g):	10g	Lean Meat:	1/2
Sodium (mg):	3271mg	Vegetable:	3
Potassium (mg):	550mg	Fruit:	0
Calcium (mg):	145mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	12
Zinc (mg):	1mg	Other Carbohydrates:	0
Vitamin C (mg):	11mg		
Vitamin A (i.u.):	3450IU		
Vitamin A (r.e.):	480RE		

Nutrition Facts

Amount Per Serving

Calories 888 **Calories from Fat:** 766

		% Daily Values*
Total Fat	89g	138%
Saturated Fat	17g	83%
Cholesterol	131mg	44%
Sodium	3271mg	136%
Total Carbohydrates	22g	7%
Dietary Fiber	5g	22%
Protein	10g	
Vitamin A		69%
Vitamin C		19%
Calcium		15%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.