
Bandit's Hot Seafood Artichoke Dip (Hot)

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Party Recipes From the Charleston Junior League 1993

2 cans (14 ounce ea) artichoke hearts, drained and chopped

2 cups mayonnaise

2 cups freshly grated Parmesan cheese

1 1/2 cups chopped shrimp (or half shrimp and half crabmeat)

1/2 cup dry seasoned bread crumbs

Preheat the oven to 325 degrees. Butter a 1-1/2 quart casserole.

In a large bowl, combine the artichoke hearts, mayonnaise, Parmesan cheese and shrimp. Mix well.

Transfer to the prepared casserole. Top with the bread crumbs.

Bake until bubbly, about 30 minutes.

Serve with assorted crackers.

Yield: 4 cups

Appetizers

Per Serving (excluding unknown items): 3238 Calories; 374g Fat (96.6% calories from fat); 11g Protein; 19g Carbohydrate; 9g Dietary Fiber; 154mg Cholesterol; 2661mg Sodium. Exchanges: 3 1/2 Vegetable; 31 1/2 Fat.