



THE NEW INTERCOURSES
an aphrodisiac cookbook
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baked artichoke and crab dip

an elegant alternative to chips and queso

Serve this at a party where you're trying to play Cupid. The artichoke should send all arrows straight to the heart, making things a bit easier on you.

Y I E L D S 2 T O 3 S E R V I N G S

- 1/2* tablespoon vegetable oil,
plus more for greasing
- 1* small green bell pepper,
chopped
- 1* (14-ounce) can artichoke
hearts, drained and finely
chopped
- 1* pickled jalapeño pepper,
seeded and minced
- 1* cup mayonnaise
- 1/4* cup thinly sliced scallions
- 1/4* cup chopped pimiento
- 1/2* cup freshly grated
Parmesan cheese
- Juice of *1* small lemon
- 2* teaspoons Worcestershire
sauce
- 1/2* teaspoon celery salt
- 1/2* pound crab meat, picked
over for bits of shell
- 1/4* cup sliced almonds, toasted

Preheat the oven to 375 degrees and grease a 6 x 9-inch baking dish. Set a small skillet over medium heat. Add the oil and sauté the bell pepper until tender.

Combine the artichokes, jalapeño, mayonnaise, scallions, pimiento, Parmesan cheese, lemon juice, Worcestershire sauce, celery salt, and sautéed bell pepper in a large bowl. Fold in the crab meat. Place the mixture in the baking dish and sprinkle with the almonds. Bake for 25 to 30 minutes, or until golden brown and bubbly. Serve with tri-colored tortilla chips.