

Artichoke Dip

Makes 4 cups

This appetizer is quick and easy to prepare. We appreciate that it can be made in advance and heated in individual portions—artichoke dip is like gold in the refrigerator when it comes to impromptu get-togethers. This dip tastes amazing on warm [Focaccia](#) bread, fresh out of the oven.

Ingredients

2 cups	marinated artichoke hearts, chopped into ½-in. pieces
½ cup	pepperoncini, stems removed, chopped into ½-in. pieces
2 cups	Best Foods mayonnaise
½ cup	Asiago cheese, finely grated
¾ cup	Mozzerella cheese, grated (we suggest Grande brand)
¾ cup	Provolone cheese, grated (we suggest Grande brand)
½ tsp.	Potlach seasoning

Method

Oven Temperature: 570-600 degrees

- Combine all the ingredients in a medium bowl and mix well.
- When ready to serve, place desired amount of dip in a shallow oven-safe dish (ceramic ramekins or cazuelas work wonderfully), taking care to fill the dish no more than 1-in. deep.
- Place uncovered dish in the raw landing zone of the oven and cook until bubbling. Remove from oven and serve with warm slices of fresh baked focaccia.

