

Hot Artichoke Spinach Spread

INGREDIENTS:

- 1-2 bunches of fresh spinach ~or~ 1-2 packages of frozen spinach, cooked, squeezed and chopped
- 1-2 cans of artichoke hearts, marinated or water packed, drained, squeezed and chopped
- 1/2 c. or so kalamata olives, roughly chopped into small pieces
- 1/4 to 1/2 c. pine nuts, toasted or not
- 1/2 to 3/4 lb. feta cheese, crumbled
- 8 oz. sour cream
- lots of black pepper, (I like 1 - 2 tablespoons!)
- lemon juice, to taste
- balsamic vinegar, to taste (if using marinated artichoke hearts, omit)
- some plain yogurt or cottage cheese

ASSEMBLY:

Combine all ingredients above, bearing in mind that the lemon and vinegar flavors will be more pronounced in the baked dip than when you are mixing it. Add just enough plain yogurt or cottage cheese to get a good saucy consistency. The sauce will cook down in baking. I usually add 1/2 c. to 1 c.

Place mixed dip in an 8 x 8" or equivalent baking dish. Cover with foil and bake at 350° for 25 minutes, then remove dish from oven, uncover and stir thoroughly. Replace into oven uncovered and bake for an additional 15 minutes or so.

Serve with sliced baguette.