

March in the West



FIVE-MINUTE RECIPE

Creamy artichoke dip

Get into the spirit of artichoke season by revisiting artichoke dip, that gooey, melty, mayonnaisey 1960s classic. We've opted for a simple no-cook dip that starts with cream cheese and puréed artichoke hearts, then adds parmesan, parsley, lemon, and garlic for flavor. Serve with crackers, crostini, or crudités; you can even use it as a sauce for grilled fish or chicken.

In a food-processor bowl, whirl 8 oz. cream cheese; 2 oz. (about $\frac{1}{2}$ cup) frozen artichoke hearts, thawed; $\frac{1}{3}$ cup freshly grated parmesan; 1 tbsp. chopped fresh parsley; 2 tsp. fresh lemon juice; $\frac{1}{2}$ tsp. each salt and freshly ground black pepper; $\frac{1}{4}$ tsp. grated fresh lemon zest; and one small garlic clove, finely chopped, until mixture is blended and artichokes break into small pieces. Makes $1\frac{1}{2}$ cups.

has its share of good