

Sunday, August 21, 2016

Greetings Fellow Cooks!

Below are the links for the casserole I made last night for the party. The first link is to a Food Network dip called: Hot-crab-artichoke-and-jalapeno-dip-with-pita-triangles. I fiddled with ingredients and will list those changes below to make a casserole not a dip.

Recipe courtesy of Gourmet Magazine

<http://www.foodnetwork.com/recipes/hot-crab-artichoke-and-jalapeno-dip-with-pita-triangles-recipe.html>

1. DOUBLE THE RECIPE. Exception: use 1 large green pepper only or if you don't care for the green, use another color. I didn't want peppers to dominate.
2. Used baby artichokes in a large glass jar from BJ's. Watched for tough leaves. (None)
3. Used Hellman's regular mayo. (one jar, by the way)
4. Used three large fresh jalpenos, seeded and chopped. I would use six next time, but I tasted one to be sure it was not too strong. Your preference on heat level.
5. Added another cup of freshly grated mixed cheeses to the two cups of parmesan.
6. Besides the three T of lemon juice, I added the grated rind of the lemon.
7. Toasted sliced almonds at least a cup. The casserole is large and crunch is needed.
8. USED TWO POUNDS OF CRAB/SEAFOOD. This purveyor is for commercial use and my son, the chef, left three packages for me in the freezer. <http://www.kpseafood.com/products/jumbo-crab-sensations/>
 1. Couldn't find a way for you to get this product, unless you want to buy a pallet.
 2. I would substitute chopped shrimp, scallops, firm fish, crab, etc., depending on your wallet. I would be tempted to add ½ pound of lobster. Two pounds is a lot.

Butter your casserole well and bake at 375 for at least an hour. Might need more. I tested the middle with a thermometer probe. Go for 160 degrees in the center and cover for the final minutes if the edges start to burn or turn oven down to 350 after an hour.

Thank you for your kind words about this dish. I hope you enjoy. Call or text if you have a question.

Best, Carole Iwanicki
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HOT CRAB-ARTICHOKE-AND-JALAPENO CASSEROLE

Yield:10 servings

Level:Easy

1 large green bell pepper, chopped
1 tablespoon vegetable oil
2 (14-ounce) cans artichoke hearts, drained and chopped finely
2 cups bottled mayonnaise
1/2 cup thinly sliced scallions
1/2 cup drained and chopped bottled pimiento, or roasted red pepper
1 cup freshly grated Parmesan
1 1/2 tablespoons fresh lemon juice
4 teaspoons Worcestershire sauce
3 bottled pickled jalapeno peppers, or to taste, seeded and minced (wear rubber gloves)
1 teaspoon celery salt
1 pound crabmeat, thawed and drained, if frozen, picked over SEE NOTE AT END
1/3 cup sliced almonds, toasted lightly
Pita triangles, recipe follows
Pita Triangles:
8 large pita loaves, with pockets
1/2 cup (1 stick) unsalted butter, melted
Salt

Directions

In a small heavy skillet cook the bell pepper in the oil over moderate heat, stirring, until it is softened and let it cool. In a large bowl combine the bell pepper, artichokes, mayonnaise, scallion, pimiento, parmesan, lemon juice, Worcestershire sauce, jalapeno peppers, and celery salt, blend the mixture until it is combined well, and stir in the crab meat gently. Transfer the mixture to a buttered ovenproof 2 quart chafing dish or baking dish and sprinkle it with the almonds. The dip may be prepared up to this point 1 day in advance and kept covered and chilled.

Bake the dip in a preheated 375 degree F oven for 25 to 30 minutes, or until the top is golden and the mixture is bubbly. Serve the dip with the pita triangles.

Pita Triangles:

Cut each pita loaf into 8 wedges and separate each wedge into 2 triangles. Arrange the triangles rough side up in 1 tight layer in a jellyroll pan, brush them lightly with the butter, and season them lightly with salt. Bake the triangles in the upper third of a preheated 375 degree F oven for 10 to 12 minutes, or until they are crisp and light golden, and let them cool in the pans. The triangles may be made 1 day advance and kept covered in an airtight container at room temperature.

Yield: 128 triangles

Recipe courtesy of Gourmet Magazine
