



## **HARPER'S** RESTAURANT

### **Crab and Artichoke Dip**

1 ounce Butter  
2 cups Button Mushrooms sliced ¼ inch thick  
½ Yellow Onion diced ¼ inch  
½ Tablespoon Minced Garlic  
1 Tablespoon Flour  
1 Teaspoon Kosher Salt  
1 Teaspoon Black Pepper  
4 ounces Cream Cheese cut into ½ inch cubes  
1 Teaspoon Worcestershire Sauce  
1 Teaspoon Tamari or Soy Sauce  
¼ Cup Sour Cream  
1 Teaspoon Tabasco  
½ Lemon Juice  
1 Cup Artichoke Hearts ½ inch dice; roasted at 350 for 10 minutes  
½ Pound Crab Meat  
Shredded Fontina cheese and bread crumbs for topping

1. Sauté onion and garlic in butter until onions are translucent. Add mushrooms and cook until soft, about 5 minutes and medium heat. While doing this preheat oven to 375.
2. Add flour, salt, pepper to form a roux. Cook roux for additional 5 minutes
3. Add cream cheese, Worcestershire, tamari and sour cream and simmer until cheese softens.
4. Remove from heat and stir in Tabasco, lemon juice, artichokes and crab meat. Place in oven safe container and top with cheese and bread crumbs and bake until brown and bubbly.