



Creamy Brie Dip with Artichokes & Crab

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 15 minutes



A luxurious dip with creamy brie, rich heavy cream, savory tarragon, Worcestershire, crab meat, and hearty artichokes for a flavor-packed delight.

1/2 cup onion, diced
5 teaspoons olive oil, divided
1/4 cup dry white wine
3/4 cup canned artichoke hearts, chopped
1/2 cup heavy cream
13 ounces Brie cheese, rind removed, cubed
1 teaspoon dijon mustard
1 teaspoon lemon juice
lemon zest, of 1/2 lemon
1/2 teaspoon Worcestershire sauce
1/8 teaspoon cayenne pepper (optional)
2 tablespoons minced fresh parsley
1 teaspoon tarragon
1 6.5 oz can crab meat, jumbo lumped, canned, drained
1/2 cup panko bread crumbs
crackers (for serving)

Indulge in a decadent dip bursting with flavor and creaminess. Our luscious dip owes its richness to creamy brie and velvety heavy cream. The dynamic duo of tarragon and Worcestershire sauce elevates this dip to new heights of savory goodness. Delicate crab meat introduces a delightful seafood twist, while the tender artichoke hearts bring depth and substance to every bite. Get ready to savor an explosion of flavors in every spoonful.

MAKE AHEAD: Assemble the dip, sprinkle with crumbs, and chill for up to 1 day before baking.

Preheat oven to 400°F; coat a 1-quart baking/serving dish with nonstick spray.

Saute onion in 3 tsp oil in a nonstick skillet over medium-high heat until soft, about 5 minutes.

Deglaze with wine, simmer until nearly evaporated.

Stir in artichokes and cream. Simmer 1 minute.

Reduce heat to medium-low, then add Brie in batches, stirring until melted and smooth.

Off heat, add Dijon, lemon juice and zest, Worcestershire, cayenne (optional), parsley, and tarragon.

Spread crabmeat in the prepared baking dish, then top with Brie mixture.

Toss panko and remaining 2 tsp oil together in a bowl, then sprinkle over Brie mixture.

Bake until dip is bubbly and topping is golden, about 15 minutes.

Let cool for 15 minutes.

Serve with crackers.

Serving Ideas: Also serve with toasted baguette.

Per Serving (excluding unknown items): 297 Calories; 22g Fat (66.0% calories from fat); 16g Protein; 9g Carbohydrate; 2g Dietary Fiber; 85mg Cholesterol; 496mg Sodium; 2g Total Sugars; trace Vitamin D; 140mg Calcium; 1mg Iron; 245mg Potassium; 180mg Phosphorus. Exchanges: .

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