

# Grilled Artichoke Dip With Spinach, Smoked Salmon & Everything Spice

Recipe by Chef Brett Sawyer, Cleveland

Serves 4 to 6

## The Ingredients

- 2 Cans Marinated Artichoke Hearts
- 13.5oz Chopped Spinach (Canned, Frozen or Whole Leaf - thoroughly drained)
- 2 Garlic Cloves
- 1 8oz Package Cream Cheese (softened)
- 1/2 Cup Mayonnaise
- 1/2 Cup Greek Yogurt
- 8oz Smoked Salmon
- 1/4 Cup Parmesan Cheese
- 1 tbsp Pepper
- 1 tbsp Salt
- Everything Spice (recipe below)

## The Everything Spice

- 120g Crispy Onion (store bought)
- 120g Crispy Garlic (store bought)
- 60g Poppy Seeds
- 60g White Sesame Seeds
- 60g Black Sesame Seeds
- 20g Salt

Method: Combine all ingredients thoroughly

## The Instructions

- Preheat the oven to 400 degrees F
- Use a food processor to chop the garlic.
- Next add the artichokes and chop.
- Now add, spinach (thoroughly drained), mayonnaise, yogurt, salt, pepper, and 3/4 of your salmon. Chop until all ingredients are incorporated.
- Transfer to a baking dish and cover with the remaining salmon and Parmesan cheese.
- Bake for 15-20 minutes until heated through and Parmesan is golden brown.
- Sprinkle with Everything Spice and serve with crackers or bagel chips.

