

Milkweed Artichoke Dip

Makes 8 servings

Ingredients

- 6 oz milkweed leaves
- 1 c shredded Parmesan cheese
- 7 oz can artichoke hearts, drained and chopped
- 1 clove minced garlic
- 1/3 c sour cream
- 4 oz cream cheese, softened
- 3 Tbs mayonnaise



Instructions

1. Boil milkweed leaves according to their relative age: 5-8 minutes for more mature leaves; 2 - 3 minutes for intermediate leaves; 1 minute for very young leaves. Drain the leaves and plunge into cold water to stop cooking. Squeeze out excess liquid and chop.
2. Preheat oven to 375.
3. Mix cooked milkweed leaves, Parmesan cheese, and artichoke hearts in a large bowl.
4. In a separate bowl, mix garlic, sour cream, cream cheese and mayonnaise until completely blended and lump-free. Add to milkweed mixture and stir until well combined.
5. Bake in an ovenproof dish for 25 - 35 minutes.
6. Serve piping hot.