

## Artichoke and Spinach Dip

1/2 cup(1 stick) of butter or margarine  
1medium onion chopped  
2(10 oz.) pkgs. frozen chopped spinach..thawed and well drained  
1(8 oz.) pkg. cream cheese  
1(14 oz.) can artichoke hearts  
1(8 oz.) pkg. sour cream  
1 cup shredded Monterey Jack cheese, divided  
1 cup grated Parmesan cheese, divided  
2 tbsp. TABASCO brand Pepper Sauce  
salt to taste  
Corn chips or crackers

Melt butter in a large saucepan or skillet over medium heat. Add onion and cook until soft, about 5 minutes. Stir in spinach, artichokes, cream cheese, sour cream, 3/4 cup Monterey Jack, 3/4 cup Parmesan cheese, Tabasco Pepper Sauce and salt. Stir until well blended and heated through. Pour mixture into a 1/2 quart casserole dish and top w/ remaining Monterey Jack and Parmesan. Bake in a 350 degree oven until cheese starts to brown, about 10 minutes. Serve w/ corn chips or crackers. Makes about 4 cups.

Ps..

Betty makes homemade chips using flour tortilla shells fried in butter and cut or broken in triangles.