

Ivey's In My Kitchen.



Ivey's In My Kitchen™

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CHEESY HOT SPINACH ARTICHOKE —DIP—

I'm giving you my secret.

It's been long enough, we have been together such a long time that I feel comfortable sharing this with you. As I age I find that giving and sharing my recipes with you really does put me in your kitchen, and that is what I want. So here is one of my original favorites. Story to follow.

This hot dip was created as a combination of food, fad, and a cheesy salty desperation I could not fight. I succumbed, and this dish is the result. It's comforting; it's filling and satisfying. This hot dip is a welcomed presence at a summer party surrounded by crudité platter, any vegetables. Or surrounded by bread rounds or tortilla chips in the winter. I frankly use a fork, but I'm a glutton. This dip is the best gift to bring to a friends house with a loaf of bread and a bottle of wine. It is even delicious on apple slices. How about this, ... it was the dish that gave birth to my business, my company, Ivey's In My Kitchen, Inc. was literally started due to this dip. This story is completely true.

As a young wife and new mother now living in a suburban world, the word POTLUCK was music to my ears. I had made



one "Mommy-friend" and we were invited to their lovely home for a gathering of new parents, and told just bring a dish. I brought my hot dip. It was a hit. And I ended up talking food the entire evening. Trying to show how much easier and cheaper and in control cooking in your own home was versus take out when you now have kids. I came up from the city, we ordered in, we ate out a lot. Home cooked food was scarce amongst my friends and I believe it is why for the last few years that I lived in NYC that it was my place of residence after work for a seat on the floor, awesome food and solid company. I was happy cooking, teaching my friends how easy it was to cook. They always seemed so impressed. So I took the mystery out of it. Here I am, at a new parent potluck and I am again explaining how easy it really was. I wrote down the recipe on a napkin and my number on the other. She said, "you should do this for a living". I looked her

right in the face, tabulated all the people I had already taught, flashed on what I'd need to teach this mom and said, "I do." I lied right to her face. I went home that night and created an information form a questionnaire a recipe catalog to choose from and a mission statement. I was going to make cooking easier for all of us new moms who felt overwhelmed. I formed lists of what each dish, each recipe required from ingredients to utensils. I was genuinely set up to travel in a tackle box I kept on hand anyway filled with my favorite travel cooking tools. Who has cooking equipment they travel with? I do. Yes, I know, I didn't see it as a problem. I did not sleep a wink that night and by morning my Husband was greeted by paperwork and a highly caffeinated wife. I wanted to teach the new moms around here how to cook in their own kitchens; I wanted to help them set up their kitchens for their best use. I wanted to show how to make a weekly menu a food shopping list, take advantage of sales in the market and leftovers at home, I wanted to work local charity fundraisers. What I was asking for was to become incorporated. Since I was always driving in and out of the city, teaching friends and since we were working with things like heat



Ivey's Oil

and knives, that I should become a real business. Get insurance? By the following afternoon, I had an appointment to meet with the sweet mom from the potluck party, had her already fill out the information form and questionnaire and an appointment with a friend who was an attorney to help start processing my incorporation papers. All because of an amazing dip around nice people in an atmosphere I love. So I want you to try. You can experiment like I did by adding crabmeat or shrimp, but I must confess that crabmeat left hard surprise shards in what should be soft gooey goodness and the shrimp changes the whole flavor, so if you decide to try it, add dill. I have a girlfriend who extends the dip to an entrée by adding cooked chopped chicken and it's delicious.

There are details for prepping, combining and cooking, obviously. However, I would like to see this dish in as the easy one-bowl-dump-everything-in dish that it is. No matter how impressive and fancy it is perceived by your family, guests

and friends as you slide it bubbling out of the oven, only you need to know, with a smile how friggin' easy it is!!!! We serve this at every Ivey's In My Kitchen event. No matter the size. It came to be expected by my friends, our clients and customers in the old days and I never want to let anybody down who may have expected it just because I was present. As a rule I make a large batch at one time and save portions in containers. I always have several in my freezer for last minute opportunities, gifts, lunch. And I promised myself I would stop making it in a large batch, bringing it and serving it, when cleaning up at the end of the night I collected anything other than a completely scraped out vessel where the hot dip had once been. Has not happened yet. So, please try to make this. I really want you to. You will need:

- 4 blocks chopped frozen spinach – thawed, squeezed super dry (should look like the inside of a handprint it's squeezed so tight!**
- 1 pint sour cream**
- 1 large jar Hellman's mayonnaise**
- 1 bunch of scallions - chopped small**
- 2 lb. Monterey Jack cheese – shredded**
- 1 small container grated Parmesan cheese**
- Marinated artichoke hearts – rinsed (We used one large jar, three small jars and three cans.)**
- 3 garlic cloves - crushed**

After rinsing the artichoke hearts I suggest a rough chop. You want the pieces to be chunky.

Get a big bowl. Start by separating the spinach from the dry fist imprints they are and sprinkle it all around the bowl. Then add the rest of the ingredients MINUS THE PARMESAN and stir until everything is combined. At the end, fold in half of the container of Parmesan cheese.

Preheat your oven to 375 and find a shallow oven proof-baking dish that you are happy to serve the dip in. Fill the dish with the mixture just ¾ up to the dish then sprinkle the remaining Parmesan cheese over the entire top. Cover the cheesy top with a trimmed piece of parchment and then foil over the entire top of the dish. Set the dish on a flat baking sheet and place into the preheated oven for thirty minutes. After thirty minutes remove the parchment and foil for five to ten more minutes for a golden bubbly top. You are going to love how your house smells. You'll see.

Rule of thumb is the dip will be good for one week in the refrigerator and easily three months in the freezer.

Enjoy!

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