

Seafood & Artichoke Baked Brie Dip



Preparation Time: 15-20 minutes

1 pkg. (8 oz.) Louis Kemp Crab Delights®

1 medium brie wheel in wooden container

½ cup cream cheese

¼ cup artichoke marinade

½ cup diced onions

½ cup marinated artichokes

1½ tsp. chopped garlic

½ tsp. white pepper

3 tbsp. seasoned bread crumbs

To prepare the brie as a “bowl,” make an incision around the perimeter of the wheel and hollow out the center with a spoon. Trim and discard the top of the cheese crust and measure one cup brie for the recipe; save the rest of the cheese for snacks. Place the brie “bowl” into the refrigerator.

In a mixing bowl, soften cream cheese and brie. Break Louis Kemp Crab Delights by hand into smaller pieces. Drain artichokes and chop them coarsely. Combine all ingredients and mix well with a plastic spatula; allow the mixture to sit for one to two hours in the refrigerator to allow the flavors to combine.

Place hollowed brie “bowl” back into the wooden container and fill with seafood dip mixture, sprinkle with seasoned crumbs. Bake at 400° F in pre-heated oven. Serve with sliced baguette bread.

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