

EVERBLOSSOM FARM RECIPES

JUNE #4

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SPINACH ARTICHOKE DIP

This dip recipe is based on one from the Moosewood cookbook series, a great resource for natural and organic recipes. It uses the **spinach**, **scallions**, and **garlic scapes** in your box this week.

Spinach Artichoke Dip

Makes 3 cups

5 ounces fresh spinach, rinsed (you can use the whole bag provided)
2 garlic scapes, chopped fine
1 ½ cups cooked cannellini beans (15 oz. can drained and rinsed)
1 cup chopped scallions (add onions if you don't have enough)
2 tablespoons chopped fresh basil
2 to 3 tablespoons fresh lemon juice, to taste
5 to 6 artichoke hearts or bottoms, minced (15 oz. can)
Salt & pepper to taste

Using just the water clinging to the leaves after rinsing, steam the spinach until just wilted, 2 or 3 minutes; drain.

In a food processor, purée the spinach, scapes, beans, scallions, basil, and 2 tablespoons of lemon juice until very smooth.

Pour into bowl with minced artichoke hearts; add more lemon juice, salt and pepper to taste.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

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