

TUSCAN VEGGIE DIP



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 24 - 4 oz. servings*

Reorder No.	Description	Amount
417190	Sliced Mushrooms	2¼ lb.
299405	GFS® Unsalted Butter	¾ Cup
467596	GFS Heavy-Duty Mayonnaise	1 Cup
163562	GFS Cream Cheese	1½ lb.
513881	Trade East® Granulated Garlic	1 tsp.
109827	Tabasco Hot Sauce	½ tsp.
411841	GFS Shredded Cheddar Cheese	30 oz.
269891	GFS Artichoke Hearts, chopped	1½ oz.
786543	Diced Roma Tomatoes	12 oz.
198889	Green Onions, diced	12 oz.
854451	French Baguette, sliced & toasted	24 slices

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Sauté mushrooms in butter for 2 -3 minutes, set aside to cool. In a large mixing bowl, beat together mayonnaise, cream cheese, garlic, and hot pepper sauce until combined and smooth (1-2 minutes). By hand, stir in sautéed mushrooms, 18 oz. of cheddar cheese, and artichoke hearts. Refrigerate until needed. CCP: Cold food held for later service must maintain a maximum internal temperature of 41°F. Top with ½ oz (15 g) each of diced tomatoes, green onion, and cheddar cheese. Bake at 400°F until cheese is melted and nicely browned. Serve with sliced French baguette.