

CopyCat Romano's Macaroni Grill Fonduta Gamberi

Ingredients

2 cups Half-and-Half
1 tablespoon Clam Juice
2 tablespoons dry White Wine
3 tablespoons Butter
1 Shallot finely chopped
2 tablespoons Flour
4 cups rough chopped Spinach
1 cup canned Artichoke Hearts chopped
8 large Shrimp peeled, cleaned and chopped
1/8 teaspoon Cayenne Pepper more to taste
1/8 teaspoon freshly ground Black Pepper
1/2 cup shredded Mozzarella Cheese optional

Directions

In a large saucepan over medium heat, combine half-and-half, clam juice and white wine.

In a separate saucepan, melt butter. Add shallots and saute until translucent. Add flour to butter mixture, stirring until flour is absorbed.

Cook, stirring constantly, 2 to 3 minutes. Add heated half-and-half mixture all at once to the shallot mix, stirring constantly with a wire whip to remove any lumps.

Add spinach, artichokes, shrimp, cayenne and black pepper and bring to a boil. Reduce heat and simmer 3 minutes, stirring occasionally, so the mixture does not scorch.

Remove mixture from heat, and stir in cheese, if desired. Pour dip into bowl and serve hot.