

CopyCat Romano's Macaroni Grill Shrimp & Artichoke Dip

Ingredients

2 cups half and half
1 tablespoon clam juice
2 teaspoons 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, 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, 2-3 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.