

Crab Stuffed Artichoke Bottoms

Makes 20 Servings

Preparation: :20 , Cook Time: 35 minutes

Yield: 20 individual cups

The Silver Chef - "Cooking Isn't Rocket Science...Baking Is Chemistry"

Appetizers/Hors d'oeuvres

Developed by Greg Strahm

I really like using artichoke bottoms as a vessel for interesting fillings. I needed an appetizer for a group that were gluten free pescatarians so I developed this recipe as a gluten free dish that can be served on a buffet or as an elegant appetizer course. I have also used the filling in prepared Phyllo cups and as a stuffing in Crimini mushrooms.



1 (8-ounce) stick butter, melted
1 1/2 cups freshly grated Parmesan cheese
1 1/2 cups gluten free panko crumbs
4 (14-ounce) cans artichoke bottoms, drained
lemon pepper, for sprinkling
1/2 teaspoon cayenne pepper, or to taste

1 cup crab meat
1 1/2 (8-ounce) packages cream cheese, softened
1 1/2 tablespoons sour cream
2 tablespoons anchovy paste
1/2 cup fresh chives, chopped

1. Lightly spray a 9x13 inch baking dish with olive oil.
2. Melt butter in a microwave safe bowl and set aside.
3. Place the Parmesan cheese in a shallow bowl, and set aside.
4. Mix parmesan, panko, and cayenne in a bowl and set aside.
5. Level the bottom of each artichoke bottom and sprinkle the artichoke bottoms with lemon pepper.
6. In a bowl combine cream cheese, sour cream, anchovy paste, crab meat, and chives and mix well.
7. Spoon about 1 1/2 tablespoons of the filling into each artichoke bottom.
8. Dip each stuffed artichoke bottom into the melted butter and roll in Parmesan panko mixture.
9. Place into prepared baking dish and bake at 375° F for 35- 40 minutes until the tops of the artichokes are golden brown.