

King's Hawaiian Maui Artichoke and Crab Dip

- 2 (16 oz.) loaves of King's Hawaiian bread
- 3 (8oz.) packages cream cheese, softened
- 1 cup mayonnaise
- 1/3 cup Dijon mustard
- 3/4 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 2 (14 oz.) cans artichoke hearts, drained and chopped
- 12 oz. cooked crab meat, fresh or frozen (imitation may be used)
- 8 oz. cheddar cheese, shredded

Carefully hollow out one of the loaves to within 1 inch of sides and bottom. Cube the remaining loaf and bread that was removed into 1/2-inch chunks. Mix cream cheese, mayonnaise, mustard, cayenne pepper and garlic powder until smooth. Fold in artichoke hearts and crab. Gently warm seafood mixture in microwave or stovetop, remove from heat. Reserving a 1/2-cup cheese for garnishing, mix remaining cheese into mixture. Pour warm dip into hollowed bread loaf. Garnish with remaining cheese. Arrange bread cubes around loaf when ready to serve. Serve warm or cold. Makes 1 quart.