



**Chef's Shoppe**  
GOURMET KITCHEN • POPCORN • CANDY STORE

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### **Hot Artichoke Dip in a Roll Ring**

Makes one 10" skillet - Serves about 8 - 10

Looking for an easy and filling appetizer? This hot artichoke dip in a roll ring is sure to be a hearty crowd pleaser this holiday season! The super cheesy and flavorful dip is surrounded by warm, buttery rolls ready for dipping and enjoying.

#### ***Roll Ring Ingredients:***

1 cup lukewarm water  
1 packet instant yeast  
1 tablespoon olive oil  
1 teaspoon honey  
1 teaspoon Kosher salt  
2-1/2 cups all-purpose flour,  
plus more for dusting and kneading  
2 tablespoons melted butter  
or dipping rolls

#### ***Artichoke Dip Ingredients:***

2 (14 oz) cans artichoke hearts,  
drained and chopped  
8 oz. cream cheese, well softened  
1/4 cup sour cream  
1/4 cup mayonnaise  
1 garlic clove, minced  
1/2 cup finely shredded parmesan cheese  
1/2 cup finely shredded Monterey Jack cheese  
1/4 teaspoon pepper  
1/4 teaspoon Worcestershire  
1/4 teaspoon hot sauce

#### ***Directions:***

1. Prepare the roll ring dough. Add the yeast to warm water, and proof for 2 minutes (until a few bubbles begin to appear). Then add in the olive oil, honey, salt, and one cup of the flour. Mix together, then slowly add in the remaining flour; mix until a rough dough ball is formed. Transfer the dough to a floured surface. With the heel of your hand, knead the dough, adding flour as necessary to keep it from sticking. Knead until the dough turns into a smooth ball; place in an oiled bowl. Cover the bowl with a towel and let rise at room temperature until doubled in size, about 30 - 60 minutes.
2. While the dough is rising, prepare the artichoke dip. Chop the artichokes and mince the garlic. In a large bowl, combine all of the dip ingredients and stir until well-mixed.
3. Turn the ring roll dough out onto a lightly floured cutting board and cut it into 16 equal pieces using a knife or a bench scraper. Shape each piece into a ball.
4. Generously butter a 10" cast iron skillet. Place a soup bowl, top down, in the center of the skillet, allowing for about a 3" perimeter around the sides.
5. Melt 2 tablespoons of butter, and carefully dip each dough ball in the butter. Arrange the dough balls in a ring around the perimeter of the skillet. Cover with a towel and let the dough rise until it has doubled in size, roughly 30 minutes.
6. Preheat the oven to 375° F. Remove the center bowl and transfer the mixed dip mixture to the center of the cast iron skillet. Bake for about 30 minutes or until the ring of rolls is golden brown, and the dip is bubbling hot. Remove from the oven and serve while warm.