

Lump Crab and Artichoke Dip

1 pound fresh lump crabmeat
½ cup extra virgin olive oil, divided
½ cup panko (Japanese styled breadcrumbs)
¼ cup (2 ounce) salted butter
1 medium onion, chopped
1 (14 ounce) can artichoke hearts, drained and chopped
1/3 cup loosely packed fresh oregano leaves, chopped
8 garlic cloves, minced
1 tablespoon Worcestershire sauce
1 bay leaf
½ cayenne pepper
½ teaspoon kosher salt
¼ teaspoon black pepper
½ cup white wine
2 tablespoons fresh lemon juice
½ cup thinly sliced scallions
½ cup chopped fresh flat-leaf parsley
1 baguette or crusty French bread loaf, thinly sliced

Pick crabmeat, removing any bits of shells.

Heat 2 tablespoons olive oil in a small skillet over medium. Add breadcrumbs, and cook, stirring often, until toasted and golden brown, 2-3 minutes. Remove from heat, and set aside.

Heat butter and remaining 6 tablespoons oil in a large, deep skillet over medium-high. When butter starts to sizzle, add onion, artichoke hearts, oregano, garlic, Worcestershire sauce, bay leaf, cayenne, salt and pepper, and cook, stirring often until vegetables are slightly softened, about 5 minutes.

Add wine and lemon juice and cook until liquid reduces slightly, about 5 minutes. Add crabmeat, scallions and parsley and cook, stirring often, until crabmeat is warm and wine is mostly evaporated, 2-3 minutes. Remove from heat; taste and add seasonings as desired. Remove bay leaf. Cover and let stand 5 minutes.

Transfer warm crab mixture to serving dish, and top with toasted breadcrumbs. Serve immediately with bread slices. Makes 5 cups