



Smoking Jacket Cocktail by Jim Meehan

Recipe and photo from traegergrills.com.



Ingredients

Baked Artichoke Dip:

- 1 (14 oz) can ARTICHOKE HEARTS, DRAINED
- 10 oz FROZEN CHOPPED SPINACH, DEFROSTED AND DRAINED
- 1 cup PEPPER JACK CHEESE, SHREDDED
- 1 cup MAYONNAISE
- 1 cup PARMESAN CHEESE, SHREDDED

Homemade Flatbread:

- 1 cup CAKE FLOUR
- 1/2 tsp KOSHER SALT
- 1/4 tsp BAKING POWDER
- 1/2 cup PARMESAN CHEESE, SHREDDED
- 1/2 cup MILK
- 1-1/2 TBSP OLIVE OIL

Preparation

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.

To make the dip: Mix artichokes, spinach, jack cheese, parmesan and mayonnaise in a large bowl.

Place mixture into a buttered cast iron dish and place in the Traeger. Cook until cheese is melted, and dip is heated through.

For the flatbread: Mix 1/2 cup parmesan, the flour, salt, and baking powder together in a large bowl.

Add milk and olive oil and stir until a soft dough forms. Place the dough on a floured surface and knead until it is smooth and no longer sticky, adding flour as necessary.

Shape the dough into a rectangle and flour both sides. Using a pizza cutter, cut the dough into 12 equal rectangles.

Place the dough on a cookie sheet and bake in the grill for 23-28 minutes or until golden brown.

Remove bread from grill and dip in the artichoke dip. Enjoy!

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