

Here's what's cooking: Artichoke Nibbles

4

Recipe from the kitchen of: Cathy DelPescio

2 jars - 6 oz. each Marinated Artichokes
4 Eggs, 1 sm. onion chopped fine,
1/8 tsp. oregano, 1 sm. clove garlic minced,
1/4 cup fine dry bread crumbs, 1/8 tsp.
tabasco sauce (2 drops), 1/2 lb.
shredded cheddar cheese,



2 tbs. minced parsley, pinch of salt
Drain Marinated Artichokes
from jar into frying pan,
drain other jar &
discard oil. Chop

all artichokes. Put onion + garlic in
pan, saute till limp (5 min). Beat eggs
+ add crumbs, oregano and all other
ingredients. Stir well. Put in 13x9 pyrex
dish (greased) evenly. Bake 325° for 30 min.
(after about 20 minutes check) It's done
when edges are light brown + firm to
touch. Leave in pan till cool. Cut in
cubes to serve.

(To serve hot if cooked hours ahead
of meal, reheat and then cut).