

Artichoke Nibblers

Ingredients

2 – 6 oz. jars marinated artichoke hearts
1 small onion, finely chopped
1 garlic clove, minced
4 eggs, beaten
¼ cup fine dry bread crumbs
¼ tsp each: salt and freshly ground pepper
¼ tsp each: oregano and Tabasco sauce
2 cups grated sharp cheddar cheese
4 oz. jar pimento
2 tbsp chopped parsley

Directions

Preheat oven to 325 degrees F.

Drain liquid from 1 jar of artichoke hearts and discard. Drain liquid from the other jar into frying pan. Add onion and garlic and sauté. Chop artichokes into quarters. Combine eggs, crumbs, salt, pepper, oregano and Tabasco sauce. Stir in cheese, pimento, and artichokes. Add onion mixture. Pour into 9" square buttered baking dish. Sprinkle with parsley and bake for 30 minutes, or until lightly set. Cut in 1" squares.