

Artichoke Hors d'oeuvres

From the Kitchen of Kathleen Watts

Ingredients:

4 eggs
Dash Tabasco
½ pound sharp cheddar, grated
2 jars marinated artichoke hearts
1 bunch green onions, chopped
1 clove garlic, minced
Salt and pepper to taste
6-8 crackers, crumbled (I have used seasoned bread crumbs)

Instructions:

1. Fry onions and garlic in a little oil from the artichokes.
2. Beat eggs.
3. Chop artichoke hearts and add to mixture.
4. Add each ingredient, beating with a fork.
5. Pour into 8X8 well oiled pan.
6. Bake at 325 for 35-40 minutes.
7. Cool. Slice into 1X1 inch squares.

Cook's comment:

Can be frozen in same pan and reheated. Serve warm.

