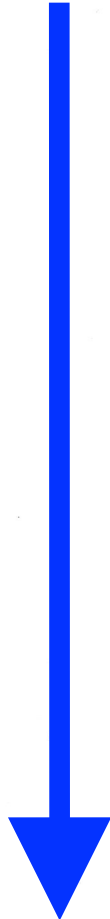


Artichoke Nibbles

Dolores M.

- 2 6 oz. jars marinated artichoke hearts
- 1 small onion (or 1 bunch green)
- 1 clove garlic minced
- 4-6 eggs
- 1/4 cup fine bread crumbs
- 1/8 tsp. pepper
- 1/8 tsp. oregano
- 1/8 tsp. tabasco
- 2 TBL minced parsley
- 1 (8 oz.) grated cheddar cheese (sharp)



Drain half of one jar of liquid from artichoke hearts into frying pan. Drain the rest of liquid from hearts into a strainer while you are preparing the rest. Add onions (chopped) and garlic and saute for 5 minutes. Beat eggs with fork; add crumbs and seasonings; add drained and chopped artichokes; cheese and frying pan ingredients. Put into greased 7" X 11" pan and bake at 325⁰ degrees about 30 minutes. Cool in pan and cut into squares.