

## **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.

