



## ARTICHOKE BITES

### INGREDIENTS:

1 (6.5 ounce) jar marinated artichoke hearts, drained, liquid reserved  
1 onion, chopped  
1 clove garlic, peeled and minced  
8 eggs, lightly beaten  
1 cup shredded Cheddar cheese  
1 cup shredded Swiss cheese  
1 cup grated Parmesan cheese  
1/4 cup snipped fresh parsley  
1/4 teaspoon ground black pepper  
1/4 teaspoon Italian-style seasoning  
1 dash hot pepper sauce  
1 dash Worcestershire sauce  
1/4 cup dry bread crumbs

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### DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C). Lightly grease four 1 3/4 inch muffin pans.  
Place reserved liquid from marinated artichoke hearts in a medium saucepan. Over medium heat, slowly cook and stir onion and garlic until tender.  
In a blender or food processor, mix artichoke hearts, eggs, Cheddar cheese, Swiss cheese, Parmesan cheese, parsley, black pepper, Italian-style seasoning, hot pepper sauce and Worcestershire sauce. Blend until smooth. Stir in the onions, garlic and dry bread crumbs.  
Fill the muffin pans approximately 3/4 inch full with the mixture. Bake in the preheated oven 12 to 15 minutes, until firm and lightly browned. Serve warm.

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