

ARTICHOKE BALLS

INGREDIENTS:

2 cloves Garlic, pureed
2 T. Olive Oil
2 – 8 oz. cans Hearts of Artichokes, drained and mashed
2 Eggs, slightly beaten
½ grated Parmesan Cheese
½ cup Italian Bread Crumbs

DIRECTIONS:

1. Sauté garlic in oil.
2. Add artichokes and eggs and cook over low heat about 5 minutes, stirring constantly.
3. Remove from heat.
4. Roll into balls using about 1 tsp. per ball.
5. Combine separately the crumbs and cheese.
6. Roll balls in mixture of crumbs and cheese.
7. Chill until firm. Yield 4 dozen.