



Appetizer

Tasty & easy recipe - great for a crowd

Artichoke Crostini (makes 18-24)

1 can artichoke hearts (14 oz, chopped, drained & pressed dry in paper towels)

¼ to ½ cup real mayonnaise

½ cup Parmesan cheese, grated

1/3 cup Monterey jack cheese, grated

2 Tbs. green onions, chopped

½ tsp Italian herbs

1 Tbs. minced sun-dried tomato, plus extra for garnish

1 baguette, sliced into 18-24 slices

Mix up first 7 ingredients in a small bowl. Use ¼ c. mayo to start – add

More if necessary. You just want it to stick together.

Broil each baguette slice until lightly toasted on one side.

Spread the untoasted side with the artichoke mixture, not too thick.

Top with slivers of sun-dried tomato to garnish.

Broil until bubbly and lightly browned.