

## Baked Artichoke Squares

### Ingredients:

- $\frac{1}{2}$  cup plus 3 tablespoons vegetable oil, divided
- 1 cup chopped mushrooms
- $\frac{1}{4}$  cup thinly-sliced celery
- 1 clove garlic, minced
- 1 can ( $13\frac{3}{4}$  oz.) artichoke hearts, drained & chopped
- $\frac{1}{3}$  cup chopped green onions
- $\frac{1}{2}$  teaspoon dried marjoram, crushed
- $\frac{1}{4}$  teaspoon dried oregano, crushed
- $\frac{1}{4}$  teaspoon ground red pepper
- 1 cup (4 oz.) shredded Cheddar cheese
- 1 cup (4 oz.) shredded Monterey Jack cheese
- 2 eggs, slightly beaten
- $1\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  cup milk

### Directions:

- Heat *3 tablespoons* of the oil in medium skillet over medium-high heat. Cook and stir mushrooms, celery and garlic in hot oil until celery is tender. Remove from heat.
- Stir in artichoke hearts, onions, marjoram, oregano and ground red pepper. Add cheeses and eggs; mix well. Set aside.
- Combine flour and salt in medium bowl.
- Blend remaining  $\frac{1}{2}$  cup oil and the milk in small bowl. Add to flour mixture. Stir with fork until mixture forms a ball.
- Press dough in bottom and  $1\frac{1}{2}$  inches up sides of 13x9x2-inch pan. Bake in preheated 350° oven for 10 minutes.
- Spread artichoke mixture on baked crust. Continue baking about 20 minutes more or until center is set.
- Cool slightly.
- Cut into 24 squares. Serve warm.

Yield: 24 appetizers