

Artichoke Squares

2 jars (6 oz size) marinated artichoke hearts, drained
1 Tbsp butter or margarine
1 onion, chopped
1 clove garlic, minced
1/2 lb (or more) mushrooms, sliced
4 eggs
1/4 c dry bread crumbs
1/8 tsp garlic salt
1/8 tsp pepper
1/8 tsp dried oregano leaves
1/8 tsp salt
1/8 tsp hot pepper sauce
3/4 lb cheddar cheese, shredded

Grease an 11x7x1 pan. Preheat electric oven to 350 degrees. Chop artichokes. In a skillet, heat butter; sauté onion, garlic, and mushrooms until onion is clear. In a bowl, beat eggs; add crumbs, salt, pepper, oregano, garlic salt and hot pepper sauce. Stir in artichokes, mushroom mixture, and cheese. Spread in prepared pan and bake for 35 to 40 minutes or until set when lightly touched. Cool slightly in pan. Cut into squares and serve warm or cold. Makes 12 to 15 appetizer servings.

Now here's what I do:

1. I sprinkle garlic salt on the round onions, garlic and mushrooms when I'm sautéing them. I sprinkle enough salt to taste so it's anywhere between 1/2 to 1 tsp garlic salt. I don't use the regular salt.
2. I used garlic and herb flavored breadcrumbs.
3. I omitted the hot sauce.
4. I added about 1 tsp sugar to the mixture after all the ingredients have been combined. I taste it. If it's too salty I'll add a little more sugar to taste.