

The Artichoke Cookbook

289 Recipes

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Artichoke Crab Dip

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can artichoke hearts in water, drained
1/2 teaspoon Old Bay Seasoning
1/2 pound fresh crabmeat, picked over for cartilage and shell fragments

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place cream cheese in a medium baking dish with 3/4 of the artichoke hearts and Old Bay Seasoning TM. Blend until smooth. Gently fold in crabmeat, taking care not to break up lumps.

Bake in the preheated oven 30 minutes, or until surface is golden brown. Remove from heat and garnish with remaining artichoke hearts.

Simple Artichoke Dip

Ingredients

1 (14 ounce) can artichoke hearts,
drained and chopped
1 cup mayonnaise
1 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the artichoke hearts, mayonnaise and Parmesan cheese and mix well. Spread mixture in a 9x13-inch baking dish and bake in the preheated oven for 15 to 20 minutes, or until bubbly and golden brown.

Artichoke Orzo Pilaf

Ingredients

1 medium leek, white portion only, chopped
1 cup uncooked orzo pasta
2 tablespoons olive or canola oil
1 (14.5 ounce) can reduced sodium chicken broth or vegetable broth
1 cup water
2 teaspoons Italian seasoning
1 (14 ounce) can water packed artichoke hearts, drained and chopped
2 tablespoons grated Parmesan cheese

Directions

In a nonstick skillet, saute leek and orzo in oil for 3 minutes or until leek is tender. Add the broth, water and Italian seasoning; bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until liquid is absorbed. Stir in artichoke hearts and Parmesan cheese. Serve immediately.

Garlic and Artichoke Pizza

Ingredients

1 unbaked pizza crust
3/4 cup spaghetti sauce
1 (6 ounce) jar marinated artichoke hearts, drained, liquid reserved
1 medium tomato, cut in half and sliced
2 cloves garlic, minced
1 pound shredded Colby-Monterey Jack cheese

Directions

Preheat the oven to 450 degrees F (230 degrees C). Prepare pizza crust according to recipe or package instructions. Place on a pizza pan.

Pour the liquid from the artichokes into a small skillet, and bring to a boil over medium heat. Cook for 1 minute, or until the liquid is almost gone. Add garlic, and cook, stirring, for less than a minute. Add artichoke hearts, stir to coat with garlic flavor, then remove from heat, and set aside.

Spread spaghetti sauce over the prepared pizza crust. Sprinkle with cheese, then place the artichoke hearts and garlic over the cheese. Arrange tomato slices evenly over the top.

Bake for 20 minutes in the preheated oven, until crust is puffed and golden, and cheese is melted.

Mediterranean Chik'n and Artichokes

Ingredients

1 cup reduced-sodium vegetable broth
4 green onions, bias-sliced into 1-inch pieces
1 tablespoon margarine or butter
1 clove garlic, minced
3/4 cup quick-cooking couscous
1 (6.5 ounce) jar marinated artichoke hearts
1/2 medium red bell pepper, thinly sliced
2 cups Morningstar Farms® Meal Starters, Chik'n Strips
1/2 cup pitted kalamata olives
1/4 cup crumbled feta cheese

Directions

In small saucepan combine broth, onions, margarine or butter and garlic. Bring to boiling. Stir in couscous. Remove from heat. Let stand, covered, for 5 minutes.

Drain artichokes, reserving marinade. In large skillet cook bell pepper in 2 tablespoons of reserved marinade over medium heat for 1 minute. Stir in Chik'n Strips and 1 tablespoon of remaining reserved marinade. Cook and stir for 1 to 2 minutes more or until heated through.

Spoon couscous mixture onto 4 serving plates. Top with Chik'n Strips mixture. Sprinkle with olives and cheese.

Vermicelli Chicken Salad

Ingredients

1 (6.9 ounce) package chicken-flavored rice and vermicelli mix
2 cups cubed cooked chicken breast
1 1/2 cups mayonnaise
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
1/2 cup finely chopped onion
1 (2.25 ounce) can sliced ripe olives, drained
1/2 teaspoon lemon-pepper seasoning

Directions

Cook rice mix according to package directions. Stir in the chicken, mayonnaise, artichokes, onion, olives and lemon-pepper. Cover and refrigerate until chilled.

Asparagus and Artichoke Pasta Salad

Ingredients

6 slices bacon
10 asparagus spears, ends trimmed
1/2 (16 ounce) package rotini, elbow, or penne pasta
3 tablespoons low fat mayonnaise
3 tablespoons balsamic vinaigrette salad dressing
2 teaspoons lemon juice
1 teaspoon Worcestershire sauce
1 (6 ounce) jar marinated artichoke hearts, drained and coarsely chopped
1 cooked chicken breast, cubed
1/4 cup dried cranberries
1/4 cup toasted sliced almonds
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Meanwhile, bring a large pot of lightly salted water to a boil. Add asparagus and cook until tender, about 1 minute. Strain asparagus out of water and immediately plunge into a bowl filled with ice water; let sit in ice water until completely cold, then cut into 1 inch pieces. Next, add pasta to boiling water and cook for 8 to 10 minutes or until al dente; drain, rinse with cold water until chilled, then drain well.

Stir together mayonnaise, balsamic vinaigrette, lemon juice, and Worcestershire sauce in a large bowl. Fold in artichoke, chicken, cranberries, almonds, crumbled bacon, and asparagus. Season to taste with salt and pepper, then fold in cooked pasta. Refrigerate for at least 1 hour before serving.

Luscious Spinach Artichoke Dip

Ingredients

1 (14 ounce) can artichoke hearts,
drained and chopped
1/2 (10 ounce) package frozen
chopped spinach, thawed
1/2 cup sour cream
1/4 cup mayonnaise
1/4 cup cream cheese
1/4 cup grated Romano cheese
1/4 teaspoon minced garlic

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small baking dish, mix together artichoke hearts, spinach, sour cream, mayonnaise, cream cheese, Romano cheese, and garlic. Cover dish.

Bake until heated through and bubbly, about 25 minutes.

Cream of Artichoke Soup I

Ingredients

4 whole artichokes
2 cups water
2 cups chicken stock
1/2 cup dry vermouth
1 potato, diced
1 small carrot, diced
1 onion, chopped
1 small stalk celery, diced
2 cloves garlic, minced
2 bay leaves
1/2 teaspoon dried marjoram
1 cup heavy whipping cream
4 tablespoons grated Romano cheese
salt to taste
ground black pepper to taste

Directions

Steam the artichokes in 2 cups water until tender (about 45 minutes) and reserve the liquid afterwards. Allow the artichokes to cool.

Scrape the flesh from the bottom third of each leaf and place in medium soup pot along with the artichoke liquid.

Remove fuzzy choke from each artichoke bottom and discard.

Coarsely dice the artichoke bottoms and place in the soup pot. Next add chicken stock, vermouth, potato, carrot, onion, celery, garlic, bay leaves, and marjoram. Simmer until the vegetables are very tender and the liquid is reduced by 1/3, about 45 minutes.

Next puree the soup in a blender and return to the pot.

Add the cream and the cheese and heat through but don't boil. Add salt and pepper to taste. Serve with croutons on top.

Elegant Oyster Soup

Ingredients

2 tablespoons butter
1/2 cup carrot, finely chopped
1/2 cup onion, finely chopped
1/2 cup celery, finely chopped
1/2 cup button mushrooms,
chopped
1/2 cup butter
1/4 cup all-purpose flour
1 quart chicken broth
1 (14 ounce) can artichoke hearts,
drained
1 bay leaf
3/4 teaspoon salt
1/2 teaspoon cayenne pepper
1/4 teaspoon dried thyme
1/4 teaspoon dried oregano
1/4 teaspoon dried sage
1 cup heavy cream
12 shucked oysters and juice

Directions

In a large pot, saute chopped carrot, onion, celery and fresh mushrooms in 2 tablespoons of butter for 5 minutes or until the onions are transparent.

In another large pot, melt 1/2 cup butter and stir in the flour. Cook for 5 minutes.

Whisk in the chicken broth to the flour mixture. Add the sauteed vegetables, artichokes hearts, bay leaf, salt, cayenne pepper, thyme, oregano and sage. Simmer for 30 minutes over medium heat.

Whisk in cream and add oysters; bring to a simmer, but do not boil.

Four-Vegetable Bake

Ingredients

3 medium zucchini, cut into 1/4-inch slices
1 pound fresh mushrooms, sliced
1 medium onion, chopped
1/2 cup chopped green onions
8 tablespoons butter, divided
1/4 cup all-purpose flour
1 cup milk
1 (14 ounce) can water packed artichoke hearts, drained and quartered
3/4 cup shredded Swiss cheese
1/2 teaspoon salt
1/4 teaspoon pepper
3/4 cup seasoned bread crumbs

Directions

In a large skillet, saute the zucchini, mushrooms and onions in 3 tablespoons butter until zucchini is crisp-tender; remove and set aside. In the same skillet, melt 3 tablespoons butter. stir in flour until smooth. Gradually stir in milk until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the zucchini mixture, artichokes, cheese, salt and pepper; mix well.

Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over the top. Bake, uncovered, at 350 degrees F for 20-25 minutes or until bubbly and topping is lightly browned.

Vegetarian Lentil Spaghetti

Ingredients

1/4 cup dried brown lentils, rinsed and drained
1 (15 ounce) can stewed tomatoes, undrained
1 (15 ounce) can artichoke hearts in water
1/4 teaspoon cayenne pepper, divided
1/4 cup water
3 tablespoons olive oil, divided
1/4 pound thin spaghetti
4 green onions, chopped
1/2 teaspoon sesame seeds
salt and pepper to taste

Directions

Place the lentils, tomatoes and artichokes (with the liquid from the cans), 1/8 teaspoon cayenne pepper and the water into a large saucepan. Bring to a boil. Reduce heat to low and simmer until lentils are tender, about 20 minutes.

Meanwhile, bring a large pot of lightly salted water and 1 tablespoon of the olive oil to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain. Return pasta to pot and cover to keep warm.

Heat remaining 2 tablespoons olive oil in a small skillet over medium heat and cook green onions for about 3 minutes. Add 1/8 teaspoon cayenne pepper and sesame seeds and cook until the seeds are lightly browned, about 2 minutes. Set aside.

Add the lentil mixture to the pot of pasta and toss to distribute evenly. Add the green onion mixture and toss lightly again. Season with salt and pepper to taste.

Special Wild Rice Salad

Ingredients

2 (6 ounce) packages long grain
and wild rice mix
2 avocados, peeled and chopped
1 (8 ounce) jar marinated whole
mushrooms, undrained
1 (6.5 ounce) jar marinated
artichoke hearts, undrained
2 medium tomatoes, diced
2 celery ribs, chopped
2 green onions, chopped
1/2 cup Italian salad dressing

Directions

Prepare the rice according to package directions. Cool; transfer to a large bowl. Add remaining ingredients and toss to coat. Cover and refrigerate overnight.

Artichoke, Mushroom and Parma Ham Tart

Ingredients

1 3/4 cups sifted all-purpose flour
2 ounces grated Parmesan
cheese
2/3 cup butter, diced
1 egg, beaten
1 tablespoon olive oil
8 ounces fresh mushrooms, sliced
3 ounces Parma ham
1/2 (14 ounce) can artichoke
hearts, drained
7/8 cup creme fraiche
4 eggs
1 teaspoon chopped flat leaf
parsley
1/3 cup milk
salt to taste
ground black pepper to taste

Directions

Place flour, parmesan cheese, butter, and a pinch of salt in food processor. Process briefly. Add the egg and 1 tablespoon oil through feeder tube, adding extra oil if necessary; you should be able to bring the dough together in your hands. Wrap in plastic, and chill for 1 hour.

Roll out to fit a 9 inch quiche pan with a loose bottom. Prick all over. Chill for at least 2 hours, preferably overnight.

Line pastry with foil, and cover bottom with uncooked beans. Bake at 375 degrees F (190 degrees C) for 15 minutes. Remove foil and beans, and cook for 5 more minutes. Remove and cool.

Saute; mushrooms in 1 tablespoon olive oil for 10 minutes. Drain and cool.

Lay ham over the pastry base, and top with mushrooms and artichokes. Beat together creme fraiche, eggs, parsley, and milk. Season well with black pepper and salt; pour mixture over the ham and vegetables. Bake for 40 minutes, until golden. Serve warm or cold.

Shrimp and Artichoke Linguine

Ingredients

1 (8 ounce) package linguini pasta
2 tablespoons olive oil
1 onion, chopped
1 clove crushed garlic
1 pound large shrimp - peeled and deveined
1 1/4 cups frozen artichoke hearts
1/2 cup white wine
2 tablespoons lemon juice
2 teaspoons lemon zest
salt to taste
ground black pepper to taste
2 tablespoons chopped fresh parsley

Directions

Cook pasta in boiling water.

While pasta is cooking, saute onion and garlic in oil for about 5 minutes. Remove to bowl. Add shrimp to remaining drippings, and cook for about 3 minutes. Stir in artichoke hearts, wine, lemon juice, lemon peel, salt, pepper, and cooked onion. Heat to boiling over high heat. Reduce heat to low; simmer, covered, for 4 to 5 minutes. Toss with pasta and parsley. Serve immediately.

Mediterranean Tuna Salad Sandwich

Ingredients

1 (12 ounce) can water packed tuna, drained
1 (15.5 ounce) can white beans, rinsed and drained
1 (14 ounce) can artichoke hearts, drained and chopped
1/4 cup pesto
1/4 cup low-fat mayonnaise
2 tablespoons fresh lemon juice
1/4 teaspoon ground black pepper
6 lettuce leaves
6 slices Roman Meal Original bread

Directions

Combine tuna, beans, artichokes, pesto, mayonnaise, lemon juice and black pepper in medium bowl.

Place one lettuce leaf on each slice of toast; top with about 3/4 cup tuna salad each.

Chicken Piccata III

Ingredients

1 cup all-purpose flour
1/2 teaspoon paprika
salt and pepper to taste
1 pound skinless, boneless
chicken breast halves - cut into
thin strips
1/4 cup vegetable oil
4 ounces fresh mushrooms, sliced
1/4 cup lemon juice
3/4 cup chicken stock
1/2 teaspoon garlic powder
1 (14 ounce) can artichoke hearts,
drained and quartered

Directions

In a shallow bowl, mix together flour, paprika, and salt and pepper. Dredge chicken pieces in the seasoned flour.

Heat oil in a large skillet over medium heat, and saute chicken until light golden brown (about 45 seconds each side). Remove chicken from skillet, and set aside.

To skillet, add mushrooms, lemon juice, and chicken stock. Simmer until a smooth, light sauce develops. Season with garlic powder. Return chicken to the skillet, and simmer until chicken is no longer pink and juices run clear. Stir in artichoke hearts, and remove from heat.

Artichoke and Black Olive Baked Chicken

Ingredients

4 bone-in chicken breast halves,
with skin
6 chicken drumsticks
2 (6.5 ounce) jars marinated
quartered artichoke hearts,
drained
1 (15 ounce) can black olives,
drained
1/2 cup dry white wine
1/2 cup chicken broth
1 tablespoon chopped fresh
tarragon
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts and drumsticks in a 9x13 inch baking dish, bone side down. Spread artichokes and olives around chicken, then mix wine and broth together in a small bowl and pour mixture all over chicken. Sprinkle with tarragon and season with salt and pepper to taste.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until chicken is cooked through (juices run clear) and browned.

New Orleans Stuffed Artichokes

Ingredients

10 whole artichokes
1 cup Italian seasoned bread crumbs
4 ounces provolone cheese, shredded
10 pimento-stuffed green olives, chopped
1/2 bunch fresh parsley, chopped
5 cloves garlic, minced
1 bunch green onions, finely chopped
2 small stalks celery, finely chopped
1/2 green bell pepper, finely chopped
1 teaspoon lemon juice
1 teaspoon hot pepper sauce (e.g. Tabasco,ŷ)
4 (2 ounce) cans anchovy fillets, chopped
1 teaspoon Worcestershire sauce
1 tablespoon olive oil, or as needed
salt to taste

Directions

Prepare the artichokes by slicing off the bottoms of the stems and trimming the tips of the leaves. It is easiest to use scissors for the leaves. Tear off the small leaves around the base and discard.

Place the artichokes into a large pot, and fill with enough water to cover. Place a dinner plate on top of them to keep the artichokes from floating out of the water. Cover with a lid and bring to a boil. Boil for 10 to 15 minutes, or until some of the leaves are floating in the water; drain and cool.

In a medium bowl, mix together the bread crumbs, cheese, olives, parsley, garlic, green onions, celery and bell pepper. In a small bowl, stir together the lemon juice, hot pepper sauce, anchovies, Worcestershire sauce, olive oil and salt; stir into the bread crumb mixture.

Tear off one large square of aluminum foil for each artichoke. Place an artichoke in the center of a square and tuck about 1/2 teaspoon of the cheese mixture under each leaf. Bring the foil up around the artichoke leaving the top open.

Place a wire rack or steamer insert into the bottom of the large pot. fill with about 3 inches of fresh water, or so that the artichokes remain above water level. Set artichokes in the pot upright and bring to a boil. Cover and let artichokes steam for about 3 hours. Remove from the pot and allow to cool to room temperature before serving.

Garlic Crab Artichoke Dip

Ingredients

1 cup mayonnaise
8 ounces sour cream
1 (1 ounce) package garlic and mushroom soup mix
1 (14 ounce) can artichoke hearts, drained and chopped
1 cup shredded Swiss cheese
1 (6 ounce) can crab meat, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 1-1/2 quart casserole dish, combine mayonnaise, sour cream, soup mix, artichoke hearts, cheese and crab meat. Mix well. Bake uncovered for 30 minutes. Serve immediately.

Hot Artichoke Dip

Ingredients

2/3 cup Parmesan cheese
2/3 cup mayonnaise
1/3 cup heavy whipping cream
1 (14 ounce) can artichoke hearts,
drained and chopped
2 tablespoons thinly sliced green
onion
1 tablespoon chopped pimento
peppers

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a medium baking dish.

Blend together the cheese, mayonnaise and whipping cream. Stir in the artichokes, green onions and pimentos. Mix well, and transfer to the prepared baking dish.

Bake 25 minutes in the preheated oven, until lightly browned.

Makeover Spinach Artichoke Spread

Ingredients

1 (16 ounce) package soft tofu
2 cups grated Parmesan cheese
1 cup reduced-fat mayonnaise
1 (14 ounce) can water-packed artichoke hearts, rinsed, drained and chopped
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
3 garlic cloves, minced

Directions

In a large bowl, combine all ingredients. Spoon into an ungreased 9-in. deep-dish pie plate. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through. Serve warm.

Artichoke Chicken

Ingredients

1 (15 ounce) can artichoke hearts,
drained and chopped
3/4 cup grated Parmesan cheese
3/4 cup mayonnaise
1 pinch garlic pepper
4 skinless, boneless chicken
breast halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the artichoke hearts, Parmesan cheese, mayonnaise, and garlic pepper. Place chicken in a greased baking dish, and cover evenly with artichoke mixture.

Bake, uncovered, for 30 minutes in the preheated oven, or until chicken is no longer pink in the center and juices run clear.

Sausage Bowties with Artichokes

Ingredients

1 bunch broccoli rabe, ends trimmed, cut into 2-inch pieces
1 (12 ounce) package bow tie (farfalle) pasta
1 pound bulk hot Italian sausage
5 cloves garlic, crushed
1 shallot, chopped
1 (6 ounce) jar marinated artichoke hearts, drained and quartered
2 roasted red peppers, sliced
1 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Blanch broccoli rabe for 1 minute, then remove with tongs, and rinse with cold water to cool. Add pasta to the boiling water and cook for 8 to 10 minutes or until al dente; drain, reserving 1 cup of the pasta water.

Meanwhile, brown the sausage in a large skillet over medium-high heat. When the sausage has nearly cooked through, drain the excess grease, and stir in garlic and shallot. Cook until the shallots soften and turn translucent, about 5 minutes. Add broccoli rabe, artichokes and roasted peppers, cook for 1 to 2 minutes to warm. Stir in the hot pasta along with Parmesan cheese, and enough pasta water to moisten.

Outstanding Chicken Dinner

Ingredients

2 tablespoons unsalted butter
1 (8 ounce) package button mushrooms, chopped
2 cups chicken broth
4 bone-in chicken breast halves, skinless
1 (10 ounce) can artichoke hearts, drained and sliced
1/2 cup unsalted butter
1/2 cup all-purpose flour
1 1/2 cups half-and-half cream
1 cup grated Parmesan cheese
1 teaspoon dried rosemary
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Preheat the oven to 325 degrees F (165 degrees C). Melt 2 tablespoons of butter in a large skillet over medium heat. Sauté mushrooms in butter until tender. Remove from the skillet, and set aside.

Place the chicken into the skillet, and pour the broth over it. Cover, and simmer over medium heat for 20 minutes, or until the chicken is cooked through. Reserve 1/2 cup of broth from the pan, and discard or save remaining broth for other uses. Remove the chicken to a 9x13 inch baking dish, and top with artichokes.

Melt the remaining 1/2 cup of butter in a skillet over medium heat, and whisk in flour until smooth. Gradually stir in the 1/2 cup of reserved broth, and half and half cream. Cook, stirring constantly, until thickened, about 5 minutes. Turn off the heat, and stir in the Parmesan cheese, rosemary, salt and pepper. Pour sauce over the chicken in the baking dish. Place sautéed mushrooms on the top.

Bake uncovered for 30 minutes in the preheated oven. Let stand for a few minutes before serving to let the sauce thicken.

Spinach and Artichoke Au Gratin

Ingredients

2 (6.5 ounce) jars marinated artichoke hearts, drained
3 (3 ounce) packages cream cheese
4 tablespoons butter, softened
6 tablespoons milk
3 (10 ounce) packages frozen chopped spinach - thawed, drained and squeezed dry
1/3 cup grated Parmesan cheese
salt and ground black pepper to taste

Directions

Place artichokes in the bottom of a 1 1/2 quart baking dish.

In a mixing bowl, beat together the cream cheese and butter until smooth. Blend in milk and stir in spinach. Mix together until smooth.

Pour into baking dish and sprinkle top with cheese, salt and seasoned pepper; refrigerate for 24 hours.

Preheat oven to 350 degrees F (175 degree C), bake for 30 minutes or until heated through. Place under broiler to brown the cheese topping.

Artichoke Dip

Ingredients

1 (14 ounce) can artichoke hearts,
drained and chopped
1 cup mayonnaise
1 cup grated Parmesan cheese
1 (4 ounce) can diced green chiles

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the artichoke hearts, mayonnaise, cheese and green chilies. Mix well and pour into a 2 quart casserole dish.

Bake for 20 to 25 minutes or until lightly browned. Garnish with chopped green onions and chopped tomato if desired.

Best Tapenade Ever

Ingredients

2 cups pimiento-stuffed green olives
1/2 cup pitted black olives
1 (6 ounce) jar marinated artichoke hearts, undrained
2 hot banana peppers, seeded and cut into pieces
1 red bell pepper, seeded and coarsely chopped
2 cloves garlic, minced
2 tablespoons capers, drained and chopped
1/2 teaspoon dried basil
1 tablespoon lemon juice
1/4 cup olive oil

Directions

In a food processor or blender, chop green olives, black olives, and artichoke hearts in batches until just spreadable; pour into a mixing bowl. Puree banana peppers and red bell pepper until just spreadable; mix into olive mixture.

Stir in garlic, capers, basil, lemon juice, and olive oil until well blended. Tapenade will keep in refrigerator for up to 1 week.

Chicken Artichoke Dip

Ingredients

1 (5 ounce) can chunk chicken,
drained and flaked
1 (14 ounce) can artichoke hearts,
drained and chopped
1 (.7 ounce) package dry Italian-
style salad dressing mix
1 (8 ounce) container sour cream
1/4 cup mayonnaise
1 cup Havarti cheese
1/4 cup finely shredded Parmesan
cheese
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, blend chicken, artichoke, Italian-style dressing mix, sour cream, mayonnaise, 1/2 cup Havarti, and Parmesan. Transfer to a small baking dish. Top with remaining Havarti and almonds.

Bake 25 minutes in the preheated oven, or until bubbly and lightly browned.

White Bean and Artichoke Salad

Ingredients

3 cups white beans, drained
1/2 (14 ounce) can artichoke hearts, drained and quartered
2/3 cup diced green bell pepper
1/3 cup chopped black olives
1/4 cup chopped red onion
1/4 cup chopped fresh parsley
1/4 ounce chopped fresh mint leaves
3/4 teaspoon dried basil
1/3 cup olive oil
1/4 cup red wine vinegar
salt and pepper to taste

Directions

In a large bowl, combine beans, artichoke hearts, bell peppers, olives, onion, parsley, mint, and basil.

In a jar or small bowl, combine oil and vinegar; shake together or mix well. Pour oil and vinegar over the salad, and toss to coat.

Cover and chill in refrigerator for several hours or overnight, stirring occasionally, to let flavors blend.

Artichoke and Crab Spread

Ingredients

3 frozen cooked artichoke hearts,
thawed and quartered
2 (8 ounce) packages cream
cheese, softened
4 ounces crabmeat
3 green onions
1 clove garlic
1 teaspoon lemon juice

Directions

Place artichoke hearts, crab, green onions, garlic, and lemon juice in a food processor and pulse until chopped fairly small. Add cream cheese and puree until smooth.

Pour dip into a non-metallic bowl, and chill for 1 hour.

Serve with crackers or vegetables.

Artichoke Wonton Cups

Ingredients

1 cup grated Parmesan cheese
1 cup mayonnaise
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
2 cups shredded mozzarella cheese
1 (14 ounce) can water packed artichoke hearts, drained and chopped
1 (12 ounce) package wonton wrappers

Directions

In a small mixing bowl, combine the Parmesan cheese, mayonnaise, onion powder and garlic powder; mix well. Stir in the mozzarella cheese and artichokes; set aside.

Coat one side of each wonton wrapper with nonstick cooking spray; press greased side down into miniature muffin cups. Bake at 350 degrees F for 5 minutes or until edges are lightly browned. Fill each cup with 1 tablespoon artichoke mixture. Bake 5-6 minutes longer or until golden brown. Serve warm.

Hot Artichoke Spinach Dip

Ingredients

1 (14 ounce) can artichoke hearts, drained
1/3 cup grated Romano cheese
1/4 cup grated Parmesan cheese
1/2 teaspoon minced garlic
1 (10 ounce) package frozen chopped spinach, thawed and drained
1/3 cup heavy cream
1/2 cup sour cream
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a blender or food processor, place artichoke hearts, Romano cheese, Parmesan cheese and garlic . Pulse until chopped, but not ground. Set aside.

In a medium bowl, mix together spinach, heavy cream, sour cream and mozzarella cheese. Stir in artichoke mixture. Spoon into prepared baking dish.

Bake in the preheated oven for 20 to 25 minutes, or until cheese is melted and bubbly.

Chicken Pesto Pizza

Ingredients

1/2 cup pesto basil sauce
1 (12 inch) pre-baked pizza crust
2 cups cooked chicken breast strips
1 (6 ounce) jar artichoke hearts, drained
1/2 cup shredded fontina cheese

Directions

Preheat the oven to 450 degrees F (230 degrees C).

Spread pesto sauce over the pizza crust. Arrange chicken pieces and artichoke hearts over the sauce, and sprinkle with cheese.

Bake for 8 to 10 minutes in the preheated oven, until cheese is melted and lightly browned at the edges.

Spinach Artichoke Spread

Ingredients

2 cups mayonnaise
2 cups grated Parmesan cheese
1 (14 ounce) can water packed artichoke hearts, rinsed, drained, and chopped
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
2 garlic cloves, minced

Directions

In a large bowl, combine all ingredients. Spoon into an ungreased 9-in. deep-dish pie plate. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through. Serve warm.

Mushroom Artichoke Sandwich

Ingredients

1 (12 inch) French baguette
1 tablespoon olive oil
12 ounces fresh mushrooms,
sliced
1 (14 ounce) can quartered
artichoke hearts in water, drained
2 tablespoons grated Parmesan
cheese
2 teaspoons garlic and onion
seasoning
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice the baguette in half lengthwise, split open, and toast in the preheated oven until lightly browned, 7 to 9 minutes.

Heat the olive oil in a skillet over medium heat, and cook and stir the mushrooms and artichoke hearts until the mushrooms have given up their liquid and have started to brown, about 10 minutes. Stir in the Parmesan cheese, garlic and onion seasoning, and salt and pepper, and cook and stir until the mixture has thickened, about 5 more minutes.

Fill the toasted bread with the mushroom filling, close the sandwich, cut in two, and serve.

Quick Chicken Cassoulet with Artichoke and

Ingredients

1 tablespoon olive oil
1 pound skinless, boneless chicken breast meat - cut into bite-size pieces
3 cloves crushed garlic
3/4 cup white wine
3/4 cup chicken stock
3 (16 ounce) cans great Northern beans, drained
1 (14 ounce) bag baby spinach
1 (14 ounce) can artichoke hearts in water, drained and quartered
1 (8 ounce) can whole black olives, drained
1 tablespoon chopped fresh tarragon
1 sprig fresh rosemary
ground black pepper to taste

Directions

Heat the oil in a large pot over medium-high heat. Stir in the chicken breast, and cook 3 minutes, stirring occasionally. Add the garlic, and continue cooking until the chicken has turned golden brown on all sides. Pour in the white wine, and simmer for 1 minute, then stir in the chicken stock, great Northern beans, spinach, artichokes, olive, tarragon, and the whole rosemary sprig. Season with ground black pepper.

Bring the mixture to a simmer, then reduce heat to medium-low, cover, and simmer 30 minutes, stirring occasionally. Remove the rosemary sprig before serving.

Insalata Cotta e Cruda

Ingredients

2 artichokes, uncooked and trimmed to the heart
2 bulbs fennel, trimmed and quartered
2 carrots
1 baking potato
1/2 head romaine lettuce
1 medium head Belgian endive
1 medium tomato
2 ounces fontina cheese
4 tablespoons olive oil
2 tablespoons red wine vinegar
1 teaspoon Dijon-style prepared mustard
1 to taste salt and pepper

Directions

Cook the artichoke hearts, fennel, and carrots in salted boiling water until tender but firm, about 8 minutes. Drain. When cool, cut the artichoke hearts and fennel into thin wedges. Cut the carrots on the diagonal into thin slices. Boil the potato in water to cover until tender but firm. Drain, and when cool enough to handle, peel and cut into medium dice.

Cut the romaine into thin strips crosswise. Cut the endive into thin strips lengthwise. Core the tomato, and cut into medium dice.

Trim the rind from the fontina, and cut cheese into small matchsticks.

Mound the lettuces in a shallow bowl, and sprinkle with the tomato. Arrange the vegetables over the top. Sprinkle with the fontina.

In a small bowl combine the olive oil, vinegar, and mustard. Salt and pepper to taste. Beat lightly with a fork. Drizzle the dressing over the salad, and toss.

Artichoke Hearts au Gratin

Ingredients

2 (10 ounce) cans artichoke hearts
in water, drained
1/2 cup Italian-style salad
dressing
1 cup shredded mozzarella
cheese
1 (3 ounce) can French-fried
onions

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly spray a shallow baking dish or glass pie plate with cooking spray.

Arrange artichoke hearts in the bottom of dish. Drizzle 1/4 cup salad dressing over artichokes.

Bake in preheated oven for 10 minutes. Remove, spread cheese over the top, and drizzle with remaining 1/4 cup salad dressing. Return to oven, and bake until cheese is melted and bubbly, about 10 minutes. Turn off oven. Sprinkle fried onions over the top, and return to oven for 1 minute.

Artichokes in a Garlic and Olive Oil Sauce

Ingredients

4 ounces small uncooked seashell pasta
2 1/2 tablespoons extra virgin olive oil
3 tablespoons butter
2 cloves garlic
1 sprig fresh basil, chopped
1 (8 ounce) can artichoke hearts, drained and quartered

Directions

Bring a pot of lightly salted water to a boil. Add seashell pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil and melt the butter in a skillet over medium heat. Mix in the garlic, basil, and artichoke hearts, and cook 5 minutes, until heated through. Toss with the cooked pasta to serve.

Artichokes and Green Beans

Ingredients

1 1/4 pounds fresh green beans, trimmed
1/2 cup soft bread crumbs
2 tablespoons olive oil, divided
2/3 cup finely chopped onion
1 garlic clove, minced
1 (14 ounce) can water-packed artichoke hearts, rinsed, drained and quartered
1/4 teaspoon salt
1/8 teaspoon pepper
1/4 cup shredded Parmesan cheese

Directions

Place beans in a steamer basket. Place in a saucepan over 1 in. of water; bring to a boil. Cover and steam for 6-8 minutes or until crisp-tender. Remove from the heat and set aside.

In a nonstick skillet, toast bread crumbs over medium heat in 1 tablespoon oil; set aside. In the same skillet, saute onion and garlic in remaining oil until tender. Add the artichokes, salt, pepper and reserved beans. Cook and stir over low heat until heated through. Before serving, sprinkle with cheese and toasted bread crumbs.

Winter Root Vegetable Salad

Ingredients

1 (10 ounce) package mixed baby greens
1 red bell pepper, chopped
1 sweet potato, peeled and thinly sliced
2 stalks celery, chopped
1 jicama, peeled and thinly sliced
1 kohlrabi bulbs, peeled and diced
1 (14 ounce) can artichoke hearts in water, drained and halved
2 tablespoons olive oil
2 tablespoons fresh lemon juice
1/2 teaspoon oregano
1 teaspoon Greek seasoning
salt and pepper to taste
3 pepperoncini peppers, minced
1/4 cup crumbled feta cheese

Directions

Layer the baby greens, bell pepper, sweet potato, celery, jicama, kohlrabi, and artichokes, in a salad bowl. Whisk together the olive oil, lemon juice, oregano, Greek seasoning, salt, and pepper in a small bowl. Drizzle over the salad, then sprinkle with pepperoncini and feta cheese to serve.

Seared Rabbit with Rosemary Potatoes

Ingredients

6 potatoes, peeled and sliced 1/4 inch thick
2 onions, peeled and thinly sliced
5 sprigs rosemary, leaves stripped and finely chopped
1/4 cup extra virgin olive oil
salt and freshly ground black pepper to taste

1 (4 pound) rabbit, cleaned and cut into pieces
1 onion, diced
1 tablespoon chopped green olives
10 leaves fresh sage
1 teaspoon chopped fresh marjoram
6 baby artichokes, tips trimmed and tough outer leaves removed
1 teaspoon tomato paste
1 bunch fresh parsley, minced
salt and freshly ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Toss potatoes and 2 sliced onions with rosemary and olive oil in a large bowl. Season to taste with salt and pepper; spread into a large, shallow baking dish.

Bake potatoes in the preheated oven until tender, about 45 minutes.

Meanwhile, heat olive oil in a large skillet over high heat. Cook rabbit pieces, turning once, until brown on both sides, about 10 minutes. Add the remaining onion, olives, sage, and marjoram and cook for 2 minutes. Reduce heat to medium-low, cover and simmer for 30 minutes.

Stir artichokes, tomato paste and parsley into skillet with rabbit. Replace cover and simmer until artichokes are tender, about 15 minutes. Serve with rosemary potatoes.

Turkey Pizza

Ingredients

20 ounces turkey Italian sausage links
1 teaspoon olive oil
2 (10 ounce) containers refrigerated pizza crust
1 (15 ounce) can pizza sauce
1 cup sliced red onion
1 (14 ounce) can water-packed artichoke hearts, rinsed, drained and chopped
2 large tomatoes, sliced
2 cups shredded Italian cheese blend

Directions

In a large skillet, cook sausage in oil over medium heat for 8-10 minutes or until no longer pink. Cut into 1/4-in. slices.

Press pizza dough into a greased 15-in. x 10-in. x 1-in. baking pan, building up edges slightly; seal seam. Prick dough thoroughly with a fork. Bake at 400 degrees F for 8 minutes or until lightly browned.

Spread with pizza sauce; top with sausage, onion, artichokes and tomatoes. Sprinkle with cheese. Bake for 15-20 minutes or until crust is golden brown.

Chicken Jerusalem II

Ingredients

4 skinless, boneless chicken breast halves
2 cups chicken stock
2 cloves garlic, crushed
1/2 small onion, finely chopped
1 cup white wine
1 (8 ounce) package sliced fresh mushrooms
1 (10 ounce) can artichoke hearts, drained
1 cup heavy cream
salt and pepper to taste

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place chicken in a 9x13 inch baking dish. Bake for 25 to 30 minutes, or until chicken is no longer pink and juices run clear.

While the chicken is baking, place the chicken stock, garlic, and onion in a medium saucepan. Bring to a boil, and cook until liquid is reduced by half. Stir in wine, and continue to cook until reduced and slightly thickened.

Add the mushrooms and artichokes to the chicken stock mixture. Reduce heat, and simmer until mushrooms are tender. Stir in the heavy cream, and cook, stirring occasionally, until thickened. Season with salt and pepper, and serve over the baked chicken.

Artichoke Pie

Ingredients

1 tablespoon olive oil
1 clove garlic, minced
2 (6 ounce) cans artichoke hearts, drained
1/2 cup Italian seasoned bread crumbs
1/2 cup grated Parmesan cheese, divided
1 (9 inch) unbaked 9 inch pie crust
3 eggs, beaten
1 (8 ounce) package mozzarella cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a large skillet over medium heat. Saute garlic until it starts to brown. Stir in the artichoke hearts and cook 10 minutes before adding the bread crumbs and half of the parmesan cheese. When heated through, transfer half of artichoke mixture to pie crust.

Pour eggs over artichoke mixture and sprinkle in the rest of the parmesan cheese. Spoon the rest of the artichoke mixture into the pie and top with mozzarella cheese.

Bake in preheated oven for 45 minutes, or until crust begins to brown.

Stuffed Artichokes

Ingredients

6 whole artichokes
3 slices Italian bread, cubed
1 clove garlic, minced
1/8 cup chopped fresh parsley
1/4 cup grated Romano cheese
1/2 teaspoon dried oregano
5 tablespoons vegetable oil,
divided
salt and pepper to taste

Directions

Snip the pointed tips of artichoke leaves, and cut off the stems. Wash and drain. Holding artichoke firmly by base, firmly rap the top of it on a hard surface; this will open it so it can be stuffed.

In a medium bowl combine bread cubes, garlic, parsley, Romano cheese, oregano, 2 tablespoons vegetable oil, salt and pepper; mix well.

Press about 1/2 cup of stuffing into each artichoke. Tightly pack stuffed artichokes together in a large heavy saucepan or Dutch oven. Add enough water to reach half way up artichokes and add 3 tablespoons oil.

Bring to a boil over high heat; reduce heat to low and simmer, covered, for 1 hour, or until leaves pull out easily.

Artichoke Rice Salad

Ingredients

1 (6.9 ounce) package chicken-flavored rice and vermicelli mix
2 (6.5 ounce) jars marinated artichoke hearts
3 cups cooked long-grain rice
3 cups chopped green onions
3/4 cup mayonnaise
1/2 teaspoon curry powder

Directions

Prepare rice mix according to package directions; cool. Drain artichokes, reserving marinade. Chop artichokes; place in a large bowl. Add prepared rice, long grain rice and onions. In a small bowl, combine mayonnaise, curry powder and reserved marinade. Pour over rice mixture and toss to coat. Cover and refrigerate until serving.

Artichokes

Ingredients

2 whole artichokes
2 tablespoons butter
2 cloves garlic, sliced
salt and pepper to taste

Directions

Fill the pan with just enough water to cover bottom. Bring to a full boil over high heat. While water is heating, trim and discard the stems and tough outer leaves of artichokes. Tuck slivers of butter and slices of garlic into artichoke leaves.

When water is boiling, place steamer insert in pot and set artichokes in steamer, stem-side down. Cover pot with lid and allow artichokes to steam for approximately 20 minutes, until tender.

Hot and Spicy Baguette Sandwiches

Ingredients

3/4 pound crabmeat
1 (14 ounce) can quartered artichoke hearts, drained
1 (4 ounce) can sliced black olives, drained
1 bunch green onions, chopped
1 tomato, seeded and chopped
1 cup shredded Cheddar cheese
1/2 cup mayonnaise
1 teaspoon cayenne pepper
1 baguette

Directions

Preheat oven on broiler setting.

In a large bowl, place crabmeat, artichoke hearts, black olives, green onions, tomato, cheddar cheese, mayonnaise, and cayenne pepper. Mix well.

Using a serrated knife, cut the baguette into 4 pieces, then cut each piece in half lengthwise. Spoon crab mixture onto baguette halves.

Broil in the oven, on the lowest rack, until cheese is melted and top is starting to brown.

Grilled Garlic Artichokes

Ingredients

2 large artichokes
1 lemon, quartered
3/4 cup olive oil
4 cloves garlic, chopped
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Fill a large bowl with cold water. Squeeze the juice from one lemon wedge into the water. Trim the tops from the artichokes, then cut in half lengthwise, and place halves into the bowl of lemon water to prevent them from turning brown.

Bring a large pot of water to a boil. Meanwhile, preheat an outdoor grill for medium-high heat.

Add artichokes to boiling water, and cook for about 15 minutes. Drain. Squeeze the remaining lemon wedges into a medium bowl. Stir in the olive oil and garlic, and season with salt and pepper.

Brush the artichokes with a coating of the garlic dip, and place them on the preheated grill. Grill the artichokes for 5 to 10 minutes, basting with dip and turning frequently, until the tips are a little charred. Serve immediately with the remaining dip.

Broccoli and Artichoke Bake

Ingredients

2 heads broccoli, cut into florets
2 tablespoons butter
2 cups sliced fresh mushrooms
1/2 cup chopped green onion
1 (14 ounce) can artichoke hearts,
drained and chopped
1 cup sour cream
1 cup mayonnaise
1 cup grated Parmesan cheese
1 tomato, thinly sliced
1/2 cup dry bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add the broccoli florets, and cook uncovered for a few minutes until the broccoli is just tender. Drain in a colander, then immediately immerse in ice water for several minutes until cold to stop the cooking process. Drain well, place into a large mixing bowl, and set aside.

Meanwhile, melt the butter in a skillet over medium-high heat. Stir in the mushrooms and green onions, and cook until the mushrooms have softened and released their liquid, about 3 minutes. Scrape the mushrooms into the mixing bowl along with the broccoli, then add the artichoke hearts, sour cream, mayonnaise, and Parmesan cheese. Gently fold together until evenly mixed and spread into a 9x13 inch baking dish. Arrange the sliced tomatoes over the broccoli, then sprinkle with the bread crumbs.

Bake in the preheated oven until the casserole is hot and the bread crumbs have turned golden brown, about 25 minutes.

Vegetable-Stuffed Portobello Mushrooms

Ingredients

1 cup balsamic vinegar
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
4 large portobello mushrooms,
wiped clean and stems removed
2 tablespoons olive oil
1 small eggplant, peeled and
diced
1 cup frozen spinach
1/2 cup shredded mozzarella
cheese
2 plum tomatoes, diced
1 (6 ounce) jar artichoke hearts in
brine, drained and chopped
1/4 cup grated Parmesan cheese

Directions

Stir the balsamic vinegar, garlic powder, and onion powder together in a small bowl until blended. Place the mushrooms into a large resealable plastic bag. Pour in the balsamic vinegar mixture, seal bag, and turn gently to coat mushrooms evenly with marinade. Place in refrigerator for 1 hour.

Place the olive oil into a skillet, and heat over medium-high heat. Stir in the eggplant and spinach; cook and stir until eggplant turns golden brown, about 5 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 inch baking dish.

Remove mushrooms from marinade, shake off any excess, and discard marinade. Place mushrooms in prepared dish, top side down. Spoon the eggplant and spinach mixture evenly over the mushrooms. Sprinkle with mozzarella cheese. Divide the tomatoes and artichoke hearts evenly between the mushrooms. Top each mushroom with Parmesan cheese.

Place in preheated oven, and bake until the cheese melts, about 12 minutes. Serve hot.

Oyster and Artichoke Soup

Ingredients

1 cup butter
1/2 cup chopped onion
1/2 cup chopped celery
1 cup chicken stock
1 (8 ounce) can quartered artichoke hearts, drained
1 quart fresh oysters, shucked and chopped
3 cups heavy cream
1 cup half-and-half cream

Directions

Melt butter in a large saucepan over medium heat. Saute onion and celery until tender, about 10 minutes. Pour in the chicken stock, and reduce heat to low. Cook for about 15 minutes. Add the artichokes and oysters, and simmer for 10 more minutes. Finally, stir in the heavy cream and half-and-half cream. Cook until heated through, but do not boil, about 15 minutes. Serve immediately.

A and Z Dip

Ingredients

1 zucchini, peeled and finely chopped
1 teaspoon salt
1 (8 ounce) package cream cheese, softened
1/4 cup sour cream
1 (14 ounce) can artichoke hearts, drained and chopped
2 tablespoons chopped black olives
1 teaspoon hot sauce
salt and pepper to taste
1/2 teaspoon pico de gallo seasoning

Directions

Place the zucchini in a colander, and sprinkle with salt. Place the colander over a bowl, and refrigerate for one hour to release the liquid from the zucchini.

In a medium bowl, mix together the cream cheese and sour cream. Stir in the artichoke hearts, drained zucchini, and black olives. Season with hot sauce, salt, pepper, and pico de gallo seasoning. Serve with crackers, raw vegetables, or corn chips.

Warm Artichoke Dip

Ingredients

1 (6.5 ounce) jar marinated artichoke hearts, chopped
1 cup mayonnaise
1 cup grated Parmesan cheese
1 clove garlic, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together artichoke hearts, mayonnaise, Parmesan and garlic. Scoop the mixture into a medium baking dish.

Bake in the preheated oven 15 minutes, or until lightly brown on top.

Justine's Artichoke Chicken Spinach Dip

Ingredients

1 (10 ounce) box frozen chopped spinach, thawed and drained
1 (13.75 ounce) can artichoke hearts, drained
1 (12.5 fl oz) can chunk chicken, drained
1 cup mayonnaise
2 cups shredded mozzarella cheese
2 cloves garlic, crushed
1 teaspoon liquid smoke flavoring

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the spinach, artichokes, chicken, mayonnaise, cheese, garlic, and liquid smoke in a large bowl; mix well. Spoon mixture into a glass baking dish.

Bake in preheated oven until the edges turn golden brown, about 30 minutes.

Stuffed Pork Roast with Herb Seasoned Artichoke

Ingredients

2 tablespoons olive oil
6 medium green onions, chopped
1 tablespoon minced garlic
2 (14 ounce) cans artichoke hearts, drained and chopped
2 (13.75 ounce) cans sliced mushrooms, drained
2 tablespoons chopped fresh parsley
1/2 cup butter, cut into pieces
1 teaspoon ground black pepper
3 cups SwansonB® Chicken Broth (regular, Natural GoodnessB „ÿ or Certified Organic)
1 (16 ounce) package Pepperidge FarmB® Herb Seasoned Stuffing
1 (5 pound) center cut boneless pork loin roast, butterflied
Ground black pepper
Garlic powder

Directions

Heat oil in large skillet. Add green onions and garlic and cook until tender. Add artichokes, mushrooms, parsley, butter and black pepper. Cook and stir until butter is melted.

Add broth. Heat through.

Place stuffing in large bowl. Add broth mixture. Mix lightly.

Preheat oven to 400 degrees F. Sprinkle pork with black pepper. Spoon 3 cups stuffing mixture down the center of the pork. Fold the sides over the filling to form a roll. Tie the pork crosswise at 2-inch intervals with kitchen twine. (The remaining stuffing can be baked in a covered casserole during the last 15 minutes of roasting.)

Sprinkle additional black pepper and garlic powder over pork. Place pork in roasting pan and bake for 45 minutes or until cooked through but slightly pink*. Let pork stand 10 minutes. Remove twine before slicing. Serves 12 to 16.

Yummy Artichoke Dip

Ingredients

1 (6.5 ounce) jar marinated artichoke hearts, drained and quartered
1 cup mayonnaise
1 1/2 cups grated Parmesan cheese
1 (8 ounce) package cream cheese, softened
1 (4 ounce) can chopped green chile peppers

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the artichoke hearts, mayonnaise, 1 cup Parmesan, cream cheese and green chile peppers. Scoop the mixture into a pie pan or medium baking pan. Top with the remaining 1/2 cup of Parmesan.

Bake for 25 minutes or until bubbly and slightly browned. Serve warm.

Black Bean and Artichoke Burritos

Ingredients

1 (15 ounce) can black beans,
drained and rinsed
1 tablespoon vegetable oil
1 (10 ounce) can artichoke hearts,
drained and sliced
1 medium onion, diced
3 cloves garlic, crushed
8 (10 inch) flour tortillas
2 cups shredded sharp Cheddar
cheese
1 large tomato, diced (optional)

Directions

Pour the beans into a large iron skillet, and bring to a boil. Cook at a hard simmer until they become pasty and begin to resemble burrito beans in texture.

Heat oil in a separate skillet over medium heat. Stir in artichoke hearts, onion, and garlic; cook until the artichokes become golden brown.

Place tortillas in a dry skillet over low heat to warm. Remove from skillet. Spoon beans and artichoke mixture onto each tortilla, and top with cheese and tomato. Fold in ends, and roll up.

California Potato Salad

Ingredients

4 potatoes, peeled and cubed
4 eggs
1 (14 ounce) can artichoke hearts, drained and chopped
4 cloves garlic, minced
1/2 cup shaved fresh Parmesan cheese
1/2 cup herb seasoned croutons
1 tablespoon Dijon mustard
2 tablespoons rice vinegar, or to taste
3 tablespoons mayonnaise, or as needed

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil; reduce heat to medium-low, cover, and simmer until tender, about 15 minutes. Drain and allow to steam dry for a minute or two. Allow to cool.

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water and cool the eggs under cold running water in the sink. Peel once cold. Dice the eggs.

In a salad bowl, lightly toss the potatoes, eggs, artichoke hearts, garlic, Parmesan cheese, croutons, Dijon mustard, rice vinegar, and mayonnaise until all ingredients are coated with dressing.

Louisiana Crawfish Boil

Ingredients

2 heads garlic, unpeeled
5 bay leaves
2 (3 ounce) packages dry crab boil
1 tablespoon liquid shrimp and
crab boil seasoning
salt and pepper to taste
3 large oranges, halved
3 large lemons, halved
2 large whole artichokes
15 red potatoes, washed
30 pieces baby corn
2 large onions, sliced
2 (16 ounce) packages
mushrooms, cleaned
1/2 pound fresh green beans,
trimmed
2 (16 ounce) packages smoked
sausage, cut into 1/2 inch slices
4 pounds live crawfish, rinsed

Directions

Fit a large (5 gallon) pot with a strainer insert, and fill half full with water. Add the garlic, bay leaves, dry and liquid crab boil seasonings, salt, pepper, oranges, lemons, artichokes, and potatoes. Bring to a boil over high heat, then reduce to a simmer, and cook for 20 minutes. Stir in the corn, onions, mushrooms, and green beans; cook 15 minutes more. Stir in the sausage; cook 5 minutes more. Add the crawfish, return mixture to boil, then simmer until the crawfish shells turn bright red and the tails pull out easily, about 5 minutes. Test for doneness by peeling a crawfish. Be sure not to overcook, or crawfish will become tough.

Remove strainer basket from the pot and drain. Serve crawfish hot, Louisiana-style, spread over a picnic table covered with newspapers.

PHILLY Artichoke Dip

Ingredients

1 (250 g) package PHILADELPHIA
Brick Cream Cheese, softened
1 (14 ounce) can artichoke hearts,
drained, chopped
2 tablespoons butter, melted
1 clove garlic, minced
1/4 cup KRAFT 100% Parmesan
Grated Cheese

Directions

Spread cream cheese onto bottom of microwaveable 9 inch pie plate.

Combine artichokes, butter and garlic; spoon evenly over cream cheese. Sprinkle with Parmesan cheese.

Microwave on HIGH 1 minute or until heated through. Serve with Triscuit or Triscuit Thin Crisps Crackers.

Chicken Curried Salad

Ingredients

16 small red potatoes
3/4 cup mayonnaise
1 tablespoon curry powder
6 boneless chicken breast halves,
cooked and diced
2 small red onions, diced
2 (14 ounce) cans artichoke
hearts, drained and chopped
1 head lettuce - rinsed, dried and
torn
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

In a large bowl, whisk together the mayonnaise and curry powder. Add the potatoes, chicken, onion and artichoke hearts and mix together until evenly coated.

Refrigerate until chilled. To serve, arrange over a lettuce bed and sprinkle with salt and pepper.

Spicy Italian Salad

Ingredients

1/2 cup canola oil
1/3 cup tarragon vinegar
1 tablespoon white sugar
1 teaspoon chopped fresh thyme
1/2 teaspoon dry mustard
2 cloves garlic, minced
1 (8 ounce) can artichoke hearts, drained and quartered
5 cups romaine lettuce - rinsed, dried, and chopped
1 red bell pepper, cut into strips
1 carrot, grated
1 red onion, thinly sliced
1/4 cup black olives
1/4 cup pitted green olives
1/2 cucumber, sliced
2 tablespoons grated Romano cheese
ground black pepper to taste

Directions

In a medium container with a lid, mix canola oil, tarragon vinegar, sugar, thyme, dry mustard, and garlic. Cover, and shake until well blended. Place artichoke hearts into the mixture, cover, and marinate in the refrigerator 4 hours, or overnight.

In a large bowl, toss together lettuce, red bell pepper, carrot, red onion, black olives, green olives, cucumber, and Romano cheese. Season with pepper. Pour in the artichoke and marinade mixture, and toss to coat.

Stuffed Artichoke Hearts

Ingredients

1/2 cup butter
1 cup grated Parmesan cheese
3 (14 ounce) cans artichoke bottoms, drained
1 teaspoon lemon pepper
1 teaspoon garlic salt
8 ounces cream cheese, softened
1 tablespoon sour cream
2 tablespoons chopped fresh chives

Directions

Preheat an oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking dish.

Melt the butter in a small saucepan over low heat; remove from heat and set aside. Place the Parmesan cheese in a shallow bowl, and set aside.

Cut a thin slice from the bottom of each artichoke bottom so it will stand, and gently press your thumb into the center of each to form a depression for the filling. Sprinkle the artichoke bottoms with lemon pepper and garlic salt.

Combine the cream cheese, sour cream, and chives in a bowl, and mix well. Spoon about 1 tablespoon of the filling into each artichoke bottom.

Dip each stuffed artichoke bottom into the melted butter, roll in Parmesan cheese, and place into the prepared baking dish. Bake about 45 minutes in the preheated oven, until the tops of the artichokes are golden brown.

French Shrimp Salad

Ingredients

1 pound fresh asparagus
3/4 pound cooked shrimp -
peeled and deveined
1/3 cup mayonnaise
1 tablespoon lemon juice
6 artichoke hearts, drained
1 cup French dressing
2 hard-cooked eggs, chopped
6 sprigs fresh parsley

Directions

Cook the asparagus in boiling salted water until tender. Remove and cool under cold water. Reserve six stalks and cut remaining asparagus into 1 inch pieces.

Cook and clean shrimp. Again reserve the best six and dice the remainder. In a bowl, combine shrimp and asparagus, mix gently with mayonnaise and lemon juice.

In a separate bowl, marinate the artichoke hearts in 1 cup French dressing.

Place shrimp and asparagus in an attractive shallow bowl. Garnish with sieved egg and arrange reserved asparagus on top to resemble the spokes of a wheel.

Drain the artichoke bottoms and garnish each with a dollop of mayonnaise, 1 whole shrimp and 1 parsley sprig. Arrange them around the salad.

Spinach Artichoke Crostini

Ingredients

1 1/2 cups frozen chopped spinach
1 (13.75 ounce) can artichoke hearts, drained and chopped
1/4 cup light mayonnaise
1/4 cup light sour cream
1/4 cup sour cream or light sour cream
1/2 cup shredded Parmesan cheese
3/4 cup shredded mozzarella cheese
1/4 teaspoon garlic powder
2 drops hot pepper sauce
10 slices Wonder® Classic White Sandwich Bread, toasted

Directions

Preheat oven to 400 degrees F. Line a baking sheet with aluminum foil.

Place spinach in a glass or microwave safe mixing bowl. Add 1 tablespoon water. Cover and microwave on High (100%) 3 minutes. Drain well and squeeze dry. Blend in remaining ingredients, except Wonder Bread. Cover. Microwave on High 2 to 3 minutes, or until hot and melted, stirring every minute.

Cut each slice of toasted bread in half diagonally, then in half diagonally again, making 4 pieces per slice. Arrange slices in a single layer on foil-lined baking sheet. Spoon about 1 tablespoon hot dip onto each bread quarter, spreading until even and just near the edges.

Bake 5 to 6 minutes or until golden and hot.

Hot Artichoke Dip

Ingredients

2 (8 ounce) cans artichoke hearts, drained and chopped
2 (4 ounce) cans green chile peppers, drained and chopped
1 (4 ounce) jar pimento peppers, drained and chopped
1 1/2 cups mayonnaise
1/2 (8 ounce) package shredded Monterey Jack cheese
1/2 cup grated Parmesan cheese, divided

Directions

In an oven safe bowl, combine artichoke hearts, chile peppers, pimento peppers, mayonnaise, Monterey Jack cheese and almost all of the Parmesan cheese; sprinkle remaining Parmesan cheese on top. Refrigerate for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 30 minutes, or until lightly browned.

Skillet Chicken and Artichokes

Ingredients

4 large boneless skinless chicken breast halves
3/4 teaspoon salt-free herb seasoning
1 (6 ounce) jar marinated artichoke hearts, drained, liquid reserved
1 tablespoon all-purpose flour
1/2 cup water
1/4 cup dry white wine or water
1 teaspoon chicken bouillon granules
12 small mushrooms, halved
1 tablespoon chopped fresh parsley
cooked rice or noodles

Directions

Sprinkle chicken with herb seasoning. In a medium skillet, heat 3 tablespoons of the reserved marinade. Add chicken and brown 3-4 minutes per side. Drain all but 1 tablespoon of marinade in skillet. Push chicken to one side and stir in flour. Add water, wine and bouillon. Stir until mixture boils and sauce is lightly thickened. Stir in the artichokes and mushrooms. Cover and simmer on very low heat 20 minutes or until the chicken is tender. Sprinkle with parsley. Serve on a bed of rice or noodles.

Cheesy Artichoke Squares

Ingredients

2 cups shredded mozzarella cheese
1 (8 ounce) container spreadable chive and onion cream cheese
2 (14 ounce) cans water-packed artichoke hearts, rinsed, drained and chopped
1/2 teaspoon minced garlic
2 (8 ounce) cans refrigerated crescent rolls

Directions

In a small mixing bowl, beat the mozzarella cheese, cream cheese, artichokes and garlic until blended.

Unroll both tubes of crescent dough into rectangles. Place dough in an ungreased 15-in. x 10-in. x 1-in. baking pan; press onto the bottom of pan, sealing seams and perforations. Spread with artichoke mixture. Bake at 375 degrees F for 18-20 minutes or until crust is golden brown. Cut into squares; serve warm.

Artichoke and Sun-Dried Tomato Cheesecakes

Ingredients

1 (9.5 ounce) package Pepperidge Farm® Puff Pastry Shells
1 (3 ounce) package cream cheese, softened
1 egg yolk
2 tablespoons grated Parmesan cheese
1/3 cup finely chopped artichoke heart
1 tablespoon minced sun-dried tomatoes
1 tablespoon minced parsley
Cracked black pepper to taste

Directions

Bake, cool and remove the 'tops' of the pastry shells according to the package directions. Reduce the oven temperature to 350 degrees F.

Stir the remaining ingredients in a medium bowl.

Spoon 1 teaspoon of the artichoke mixture into each pastry shell. Place the filled shells onto a baking sheet. Bake for 5 minutes or until the filling is hot.

Cheddar Artichoke Quiche Cups

Ingredients

1 (7.5 ounce) jar marinated artichoke hearts
1 small onion, finely chopped
1 garlic clove, minced
4 eggs, beaten
1/4 cup dry bread crumbs
1/4 teaspoon ground mustard
1/8 teaspoon dried oregano
1/8 teaspoon pepper
1/8 teaspoon hot pepper sauce
2 (8 ounce) packages shredded Cheddar cheese
2 tablespoons minced fresh parsley

Directions

Drain artichokes, reserving half of the marinade. Chop artichokes; set aside. In a skillet, saute onion and garlic in reserved marinade until tender; set aside. In a large bowl, combine the egg, bread crumbs, mustard, oregano, pepper and hot pepper sauce. Stir in the cheese, parsley, reserved artichokes and onion mixture.

Fill miniature muffin cups three-fourths full. Bake at 325 degrees F for 15-17 minutes or until set. Cool for 5 minutes before removing from pan to wire racks. Serve warm. Refrigerate leftovers.

Hot Spinach and Artichoke Salad

Ingredients

1 tablespoon olive oil
1 (10 ounce) package spinach -
rinsed, stemmed, and dried
1 red onion, thinly sliced
1 (8 ounce) jar marinated artichoke
hearts
1 cup crumbled feta cheese

Directions

Preheat oven to 300 degrees F (150 degrees C).

Drizzle olive oil on a rimmed baking sheet. Spread spinach leaves in a thick layer covering the baking sheet. Arrange onions and artichokes over the spinach, and drizzle the marinade from the jar over the entire salad. Sprinkle with the cheese (and sausage, if you wish).

Bake for about 10 minutes, or until the spinach is wilted but NOT crispy.

Artichoke Melts

Ingredients

1 (14 ounce) can water packed artichoke hearts, drained and chopped
1 1/2 cups shredded Cheddar cheese
3 tablespoons mayonnaise
1 tablespoon Dijon mustard
1/2 teaspoon dried thyme
6 slices rye or pumpernickel bread
3 hard-cooked eggs, sliced

Directions

In a bowl, combine the artichokes, cheese, mayonnaise, mustard and thyme; set aside. Place bread on a baking sheet; broil 4 in. from the heat until toasted. Turn over. Place egg slices on untoasted side of bread; spread with artichoke mixture. Broil for 3-5 minutes or until cheese is melted and top is golden brown.

Colorful Spinach and Prosciutto Side

Ingredients

2 tablespoons olive oil
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
4 ounces thinly sliced prosciutto, chopped
1 (4 ounce) jar roasted red peppers, drained and chopped
1 (6.5 ounce) jar artichoke hearts, drained and sliced
1 tablespoon garlic powder

Directions

Heat the oil in a large skillet over medium-low heat. Add the spinach, prosciutto, red peppers and artichoke hearts. Season with garlic powder. Cook and stir for 15 minutes, until heated through.

Red, White, and Green Pizza

Ingredients

1 (14 ounce) package pizza crust dough
1 teaspoon olive oil
4 ounces ricotta cheese
1/4 cup grated Parmesan cheese
7 ounces frozen chopped spinach, thawed
1 (14 ounce) can artichoke hearts, drained and chopped (optional)
2 cloves garlic, crushed
salt and pepper to taste
1 (8 ounce) package shredded Italian 6-cheese blend
2 tomatoes, thinly sliced

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet. Spread the pizza dough in the prepared pan, and rub dough lightly with the olive oil.

Stir together the ricotta cheese, Parmesan cheese, spinach, artichoke hearts, garlic, salt, and pepper. Spread the mixture evenly over the dough. Sprinkle evenly with the shredded Italian cheese; top with the sliced tomatoes.

Bake in the preheated oven until crust is lightly browned and the cheese is melted and bubbly, about 20 minutes.

Creamy Pesto Pasta Salad with Chicken,

Ingredients

Creamy Buttermilk Dressing:

1 large garlic clove, minced
1/3 cup mayonnaise
1/3 cup sour cream
1/3 cup buttermilk
3 tablespoons rice wine vinegar

Pasta Salad:

2 tablespoons salt
1 pound bow tie (farfalle) pasta
8 ounces trimmed asparagus, cut into 1-inch lengths
1 pound cooked chicken breast strips, pulled into bite-size pieces
8 ounces cherry tomatoes, halved and lightly salted
1 (14 ounce) can whole artichoke hearts, drained, cut into sixths
3 green onions, thinly sliced
1/2 cup pine nuts, toasted in a small skillet over low heat until golden
1/4 cup pesto (homemade or refrigerated prepared variety)

Directions

Mix dressing ingredients in a small bowl; keep chilled until ready to toss with salad. (Store in clean jar with lid.)

Bring 1 gallon of water and 2 Tbs. of salt to boil in a large soup kettle. Add pasta and, using package times as a guide, boil, stirring frequently and adding asparagus the last 1 minute, until just tender. Drain thoroughly (do not rinse) and dump onto a large, lipped cookie sheet. Set aside to cool while preparing remaining salad ingredients.

Place all salad ingredients (except buttermilk dressing) in a large bowl or transfer to a gallon-size zippered bag. (Can be covered and refrigerated several hours at this point.) When ready to serve, add dressing; toss to coat and serve.

The Best and Cheesiest Artichoke Dip

Ingredients

2 (14 ounce) cans artichoke hearts, drained
2 cups shredded mozzarella cheese
1 cup grated Parmesan cheese
1 cup mayonnaise
1 teaspoon dried parsley

Directions

Preheat oven to 350 degrees F (175 degrees C).

Drain the artichokes, squeeze the juice out of them, pull them apart and place in a 1-quart casserole dish.

In a medium-sized mixing bowl, combine Mozzarella cheese, Parmesan cheese and mayonnaise. Pour this mixture into the casserole and mix well until the artichoke hearts are mixed in well. Sprinkle the parsley over the top.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until the dip is brown on top.

Artichoke Salad I

Ingredients

1 (10.75 ounce) package chicken flavored rice mix (e.g. Rice A Roni)
1/2 cup mayonnaise
1 tablespoon Worcestershire sauce
1 tablespoon lemon juice
1 teaspoon curry powder
1 dash hot pepper sauce
2 (6.5 ounce) jars marinated artichoke hearts, diced
6 green onions, chopped
12 pimento-stuffed green olives, chopped
1 green bell pepper, chopped

Directions

Prepare rice as package directs, omitting butter, instead spray pan with non-stick vegetable oil. Cool mixture in refrigerator.

In a mixing bowl, combine artichokes, green onions, green olives and bell pepper.

Prepare the dressing by whisking together the mayonnaise, Worcestershire sauce, lemon juice, curry powder and hot pepper sauce. Pour dressing over combined rice and vegetable mix, stir well and chill.

Three Bean and Artichoke Salad

Ingredients

1 (15 ounce) can butter beans
1 (15 ounce) can kidney beans,
drained and rinsed
1 (15 ounce) can green beans,
drained
1 (14 ounce) can artichoke hearts,
drained and quartered
4 tablespoons lemon juice
4 tablespoons olive oil
2 tablespoons coarse grained
prepared mustard
salt and pepper to taste

Directions

In a medium bowl combine the butter beans, kidney beans, green beans and artichoke hearts.

In a small bowl, whisk together the lemon juice, olive oil, mustard and salt and pepper to taste. Toss with bean mixture and serve.

Mardi's Broccoli Salad

Ingredients

3 heads fresh broccoli, chopped
1 red onion, chopped
3 (6 ounce) cans jumbo black olives, sliced
2 (6.5 ounce) jars marinated artichoke hearts, sliced
3 large tomatoes, chopped
3 bunches green onions, chopped
1 (8 ounce) bottle Italian-style salad dressing

Directions

In a large bowl, combine the broccoli, red onion, olives, artichoke hearts, tomatoes and green onions.

Add the dressing, toss, cover and refrigerate for 24 hours. The dressing will serve as a marinade and the vegetables will remain fresh, crunchy, yet easy to chew!

Artichoke Bruschetta

Ingredients

1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
1/2 cup grated Romano cheese
1/3 cup finely chopped red onion
5 tablespoons mayonnaise
1 French baguette, cut into 1/3 inch thick slices

Directions

Preheat the broiler.

In a medium bowl, mix marinated artichoke hearts, Romano cheese, red onion and mayonnaise. Top French baguette slices with equal amounts of the artichoke heart mixture. Arrange slices in a single layer on a large baking sheet.

Broil in the preheated oven 2 minutes, or until toppings are bubbly and lightly browned.

Chicken Penne with Asparagus, Sun-dried

Ingredients

1 (12 ounce) package uncooked penne pasta
2 tablespoons olive oil
2 cups cooked, shredded chicken
salt and black pepper to taste
1 pinch garlic salt, or to taste
2 tablespoons minced garlic
1 small onion, diced
1 bunch fresh asparagus, trimmed and cut into 2-inch pieces
3 ounces chopped sun-dried tomatoes (not oil-packed)
2/3 cup reduced-sodium beef broth
1 (14 ounce) can artichoke hearts, drained and quartered
2 tablespoons butter
1 tablespoon grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a rolling boil. Cook the penne pasta uncovered in the boiling water, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain, set aside, and keep warm.

Heat the olive oil in a large skillet over medium-high heat; add the chicken to the skillet and season with salt, pepper, and garlic salt. Cook and stir for about 2 minutes; remove the chicken and set aside. Cook and the garlic and onion in the oil remaining in the skillet until the onion becomes translucent, about 3 minutes. Stir in the asparagus, sun-dried tomatoes, and beef broth; reduce heat to medium-low. Cook until the asparagus is bright green and starting to become tender, about 5 minutes. Return the chicken to the skillet and stir in the artichoke hearts. Cook and stir until hot, about 3 minutes.

Gently fold the pasta into the chicken and vegetables, cover the skillet, and turn off the heat. Allow the mixture to sit until the pasta has absorbed any excess broth, about 5 minutes. Mix butter into the pasta mixture until butter melts and coats the pasta; sprinkle with Parmesan cheese to serve.

Veronica's Hot Spinach, Artichoke and Chile Dip

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup mayonnaise
1 (4.5 ounce) can chopped green chiles, drained
1 cup freshly grated Parmesan cheese
1 (12 ounce) jar marinated artichoke hearts, drained and chopped
1/4 cup canned chopped jalapeno peppers, drained
1 (10 ounce) box frozen chopped spinach, thawed and drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cream cheese and mayonnaise in a bowl until smooth. Stir in the green chiles, Parmesan cheese, artichokes, peppers, and spinach. Spoon the mixture into a baking dish.

Bake in preheated oven until slightly browned, about 30 minutes.

Chicken in Creamy Sun-Dried Tomato Sauce

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Cream
of Chicken with Herbs Soup or
Campbell's® Condensed Cream
of Chicken Soup
1 cup Chablis or other dry white
wine *
1/4 cup coarsely chopped pitted
kalamata or oil-cured olives
2 tablespoons drained capers
2 cloves garlic, minced
1 (14 ounce) can artichoke hearts,
drained and chopped
1 cup drained and coarsely
chopped sun-dried tomatoes
8 (4 ounce) skinless, boneless
chicken breast halves
1/2 cup chopped fresh basil
leaves (optional)
Hot cooked rice, egg noodles or
mashed potatoes

Directions

Stir the soup, wine, olives, capers, garlic, artichokes and tomatoes in a 3 1/2-quart slow cooker. Add the chicken and turn to coat.

Cover and cook on LOW for 7 to 8 hours** or until the chicken is cooked through. Sprinkle with the basil, if desired. Serve with the rice.

Artichoke Chicken

Ingredients

1 (15 ounce) can artichoke hearts,
drained and chopped
3/4 cup grated Parmesan cheese
3/4 cup mayonnaise
1 pinch garlic pepper
4 skinless, boneless chicken
breast halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the artichoke hearts, Parmesan cheese, mayonnaise, and garlic pepper. Place chicken in a greased baking dish, and cover evenly with artichoke mixture.

Bake, uncovered, for 30 minutes in the preheated oven, or until chicken is no longer pink in the center and juices run clear.

Roasted Red Pepper Tapenade

Ingredients

1 (7 ounce) jar roasted red peppers, drained and chopped
1 (6 ounce) jar marinated artichoke hearts, drained and chopped
1/2 cup minced fresh cilantro
1/2 cup freshly grated Parmesan cheese
1/3 cup olive oil
1/4 cup drained capers
4 cloves garlic, chopped
1 tablespoon fresh lemon juice
salt and pepper to taste

Directions

In the bowl of a food processor, combine the red peppers, artichoke hearts, cilantro, Parmesan cheese, olive oil, capers, garlic, and lemon juice. Pulse until finely chopped and the mixture is blended. Transfer to a serving bowl and season to taste with salt and pepper. Cover and refrigerate for at least 2 hours before serving to blend the flavors.

Creamy Artichoke Bruschetta

Ingredients

1 (6 ounce) jar marinated artichoke hearts, drained and chopped
1/4 cup Hellmann's® or Best Foods® Light Mayonnaise
1/4 cup finely chopped, drained sun-dried tomatoes packed in oil
1 tablespoon grated Parmesan cheese
1 loaf Italian or French bread, cut into 1/2-inch slices and toasted

Directions

Combine all ingredients except bread in small bowl. Evenly spread artichoke mixture on toasted bread. Broil 1 minute or until golden. Serve immediately.

Florentine Artichoke Dip

Ingredients

1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry
1 (14 ounce) can artichoke hearts, drained and chopped
3 cloves garlic, minced
1/2 cup mayonnaise
2 (8 ounce) packages cream cheese, softened
2 tablespoons lemon juice
1 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 7x11 inch baking dish.

In a medium bowl, mix together the cream cheese and mayonnaise until smooth. Mix in the artichoke hearts, spinach and Parmesan cheese. Season with garlic and lemon juice. Spread evenly into the prepared baking dish.

Bake covered for 20 minutes. Remove the cover, and let the dish bake uncovered for 5 more minutes, or until the surface is lightly browned.

Salad with Artichokes

Ingredients

4 cups mixed salad greens
1/2 red onion, sliced
1 (14 ounce) can artichoke hearts
in water, drained
1/2 cup vegetable oil
1/2 cup red wine vinegar
1 teaspoon seasoned salt
1 teaspoon ground black pepper
1 teaspoon garlic powder
3 tablespoons grated Parmesan
cheese

Directions

In a large bowl, combine the mixed greens, onion, and artichoke hearts.

In a medium-size mixing bowl, whisk together the oil, vinegar, seasoned salt, pepper, and garlic.

Pour enough dressing over salad to coat, and toss well. Sprinkle with grated cheese, and serve.

Magic Chicken

Ingredients

2 skinless, boneless chicken breast halves
1 cup red cooking wine
1 (4 ounce) can sliced mushrooms, drained
1 (6.5 ounce) jar marinated artichoke hearts, undrained

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Poke holes in both sides of the chicken breasts using a fork, and lay them in a baking dish. Pour the cooking wine over. Cover with artichokes and the artichoke marinade. Sprinkle mushrooms over.

Bake for 35 minutes in the preheated oven, or until chicken is no longer pink, and the juices run clear.

Holiday Artichoke Dip

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (1 ounce) package ranch dressing mix
1 (10 ounce) can artichoke hearts, drained and chopped
1/2 cup roasted red peppers, drained and chopped
2 tablespoons fresh parsley, chopped

Directions

In a bowl, mix the cream cheese, ranch dressing mix, artichoke hearts, roasted red peppers, and parsley. Chill 4 hours in the refrigerator before serving.

Artichoke Spread

Ingredients

1 (14 ounce) can artichoke hearts, drained
1 (8 ounce) package cream cheese
1 cup grated Parmesan cheese
1/2 cup mayonnaise
1 clove garlic, peeled
3/4 teaspoon dried dill weed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the artichoke hearts in a food processor and process until smooth. Process the cream cheese, Parmesan cheese, mayonnaise, garlic and dill with the artichoke hearts until the mixture is smooth and well blended. Transfer to a 9 inch pie pan.

Bake in the preheated oven 10 to 15 minutes, or until bubbly and lightly brown.

Orzo with Chicken and Artichokes

Ingredients

3 teaspoons olive oil, divided
3 ounces pancetta bacon, diced
1/2 medium onion, chopped
1 clove garlic, minced
1/4 teaspoon crushed red pepper flakes
1/2 cup dry white wine
1 1/2 cups cubed, cooked chicken
1 (10 ounce) can artichoke hearts (water-packed), quartered
5 ounces baby spinach
1 (16 ounce) package orzo pasta
2 tablespoons pine nuts, toasted
1/8 cup balsamic vinegar

Directions

Heat 1 tablespoon olive oil in a large skillet over medium heat. Stir in pancetta, and cook until browned. Remove to paper towels.

Pour 2 tablespoons olive oil into skillet. Stir in onion, garlic, and red pepper flakes. Cook, stirring occasionally, until the onion is soft and translucent. Increase heat to medium high, pour in white wine; cook about 3 minutes.

Reduce heat to low, stir in chicken, artichoke hearts, and spinach. Cover, and cook to warm through.

Meanwhile, bring a pot of salted water to boil. Add orzo pasta and cook until al dente, about 8 to 10 minutes. Drain, and stir into chicken mixture.

Stir pine nuts and balsamic vinegar into pasta.

Tamra's Lemon Artichoke Pesto

Ingredients

1/4 cup chopped fresh cilantro
8 medium garlic cloves
4 tablespoons lemon juice
1/2 teaspoon cayenne pepper
1 cup walnuts
1/2 cup canola oil
1/2 cup olive oil
salt to taste
1 (8 ounce) package frozen
artichokes, thawed and chopped
1/2 cup grated Parmesan cheese

Directions

Place the cilantro, garlic, lemon juice, cayenne pepper, walnuts, canola oil, olive oil, and salt into a food processor. Pulse until smooth, then pour into a large bowl. Gently stir in chopped artichokes and Parmesan cheese.

Mediterranean Pizza

Ingredients

2 (6.5 ounce) jars marinated artichoke hearts
1 (1 pound) loaf frozen bread dough, thawed
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon dried thyme
2 cups shredded Monterey Jack cheese, divided
1/4 pound thinly sliced deli ham, julienned
1 cup halved cherry tomatoes
1 cup chopped ripe olives
1/4 cup crumbled feta cheese

Directions

Drain artichokes, reserving marinade. Chop artichokes; set aside. On a floured surface, roll bread dough into a 15-in. circle. Transfer to a greased 14-in. pizza pan; build up edges slightly. Brush up edges slightly. Brush the dough lightly with reserved marinade.

Combine the basil, oregano and thyme; sprinkle over marinade. Sprinkle with 1 cup Monterey Jack cheese, ham, artichokes, tomatoes, olives and feta cheese. Sprinkle with remaining Monterey Jack cheese. Bake at 400 degrees F for 20-25 minutes or until crust and cheese are lightly browned.

Chilled Rice Salad

Ingredients

1 (6.9 ounce) package chicken-flavored rice and vermicelli mix
1 teaspoon vegetable oil
12 stuffed green olives, sliced
4 green onions, thinly sliced
1/2 green pepper, chopped
2 (6.5 ounce) jars marinated artichoke hearts, drained, liquid reserved
1/3 cup mayonnaise
1/2 teaspoon curry powder

Directions

Prepare rice mix according to package directions, except substitute 1 teaspoon oil for butter called for. Cool. Add olives, green onions and green pepper; toss to mix. Cut the artichokes into quarters and add to rice mixture; set aside. In a small bowl, combine mayonnaise, curry powder and reserved marinade; blend well. Pour over rice mixture; toss to mix. Cover and chill for at least 2 hours.

Key West Penne

Ingredients

1 (16 ounce) package penne pasta
1 pound shrimp
1 pound scallops
1 (12 ounce) jar marinated artichoke hearts, drained
1 (8 ounce) jar sun-dried tomatoes, packed in oil
1 pint heavy cream
1 cup grated Parmesan cheese
1/2 cup pitted kalamata olives

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat a large heavy skillet over medium heat. Combine shrimp, scallops, artichokes and sun dried tomatoes, then cook until shrimp turn pink. Reduce heat, and stir in cream and parmesan. Toss with cooked pasta, and sprinkle olives on top.

Olive Salad for Muffalettas

Ingredients

1 (6 ounce) can black olives,
drained
1 (5 ounce) jar pitted green olives,
rinsed and drained
1 (6.5 ounce) jar marinated
artichoke hearts, undrained
1 small red onion, chopped
1/4 cup red wine vinegar
1/2 cup olive oil
1 teaspoon dried minced garlic
1/2 teaspoon celery seed
1 teaspoon dried oregano
1 teaspoon dried basil
3/4 teaspoon black pepper

Directions

Place the black olives, green olives, artichoke hearts with their juice, and onion into a food processor. Pour in the vinegar and olive oil, and season with garlic, celery seed, oregano, basil and black pepper. Cover, and process until finely chopped. Use as a condiment on sandwiches, or a dip for crackers. Refrigerate leftovers.

Turkey Breast Roulade

Ingredients

3 (7.5 ounce) jars marinated artichoke hearts, drained and chopped
3 (4 ounce) cans mushroom stems and pieces, drained and chopped
3 tablespoons chopped sweet onion
3 (3 pound) boneless turkey breast halves
2 1/4 pounds thinly sliced deli ham
1 cup butter or margarine, melted
1 1/2 teaspoons dried thyme

Directions

In a bowl, combine the artichokes, mushrooms and onion; set aside. With skin side down, cut a lengthwise slit through the thickest portion of each turkey breast to within 1/2 in. of bottom. Open the turkey breasts so they lie flat; cover with plastic wrap. Flatten to 3/4- to 1-in. thickness; remove plastic.

Place ham slices over turkey to within 1 in. of edges. Spoon vegetable mixture lengthwise down center of the ham. Roll each turkey breast, starting from a side where the fold is in the center. Secure with kitchen string at 3-in. intervals. Place the turkey rolls seam side down in one greased 15-in. x 10-in. x 1-in. baking pan and one 13-in. x 9-in. x 2-in. baking pan.

In a small bowl, combine the butter and thyme; spoon over the turkey rolls. Bake, uncovered, at 350 degrees F for 1-1/4 to 1-3/4 hours or until meat thermometer reads 170 degrees F, basting frequently. Cover and let stand for 10 minutes before slicing.

Portobello Mushroom, Fresh Peppers and Goat

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1 tablespoon olive oil
2 cloves garlic, minced
1 red bell pepper, sliced
1 yellow bell pepper, sliced
2 portobello mushrooms, thinly sliced
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
4 ounces goat cheese, crumbled
3 tablespoons balsamic vinegar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a baking sheet, or round pizza pan.

Spread pizza dough out evenly on the prepared pan. Drizzle with olive oil. Sprinkle the garlic over the crust. Arrange red and yellow bell peppers, mushrooms and artichoke hearts on top, then dot with pieces of goat cheese. Drizzle balsamic vinegar over the top.

Bake for 15 to 20 minutes in the preheated oven, until the edges are golden brown.

Spinach Artichoke Pie

Ingredients

3 tablespoons vegetable oil,
divided
1/4 cup dry bread crumbs
1/2 pound fresh mushrooms,
sliced
1 pound fresh spinach, chopped
and cooked
1 (6.5 ounce) jar marinated
artichoke hearts, drained and
quartered
1 cup day-old bread cubes
1 1/4 cups shredded Cheddar
cheese, divided
1 (4 ounce) jar diced pimientos,
drained
2 eggs, beaten
1/4 teaspoon garlic powder

Directions

Brush the bottom and sides of a 9-in. pie plate with 2 tablespoons oil; sprinkle with bread crumbs. Set aside.

In a skillet, saute mushrooms in remaining oil; drain. Remove from the heat. Squeeze spinach dry; add to mushrooms. Stir in artichokes, bread cubes, 1 cup of cheese, pimientos, eggs and garlic powder; stir well.

Spoon into the prepared pie plate. Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with remaining cheese. Bake 5-10 minutes longer or until the cheese is melted. Let stand for 10 minutes before cutting.

Chicken Breast Cutlets with Artichokes and

Ingredients

1 cup whole wheat or white flour
1/2 teaspoon salt
1/8 teaspoon white pepper, or to taste
1/8 teaspoon black pepper, or to taste
2 pounds chicken breast tenderloins or strips
2 tablespoons canola oil
2 tablespoons extra-virgin olive oil
2 cups chicken broth
2 tablespoons fresh lemon juice
1 (12 ounce) jar quartered marinated artichoke hearts, with liquid
1/4 cup capers
2 tablespoons butter
1/4 cup chopped flat-leaf parsley

Directions

Combine flour, salt, and white and black peppers. Dredge chicken in seasoned flour and shake off excess.

Heat canola oil and olive oil in a large skillet over medium-high heat. Add chicken breasts and cook until golden brown on both sides, and no longer pink on the inside; set aside.

Pour in chicken broth and lemon juice. Bring to a simmer, scraping the bottom of the pan to dissolve the caramelized bits. Add artichoke hearts and capers, return to a simmer, and cook until reduced by half.

Whisk butter into sauce until melted. Place cooked chicken back into pan, and simmer in the sauce for a few minutes to reheat. Serve on a platter sprinkled with chopped fresh parsley.

Caesar Hot Artichoke Dip

Ingredients

2/3 cup Caesar-style salad dressing
1/3 cup mayonnaise
1/3 cup sour cream
1/3 cup grated Parmesan cheese
2/3 cup shredded Swiss cheese
1 (14 ounce) can artichoke hearts, drained and chopped
1 cup chopped tomatoes
1/4 teaspoon hot pepper sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, combine Caesar dressing, mayonnaise, sour cream and Parmesan cheese; blend well. Stir in Swiss cheese, artichoke hearts, tomatoes and hot pepper sauce. Pour mixture into an 8x8 inch baking dish.

Bake 40 to 45 minutes in the preheated oven. Serve hot.

Insalata Cotta e Cruda

Ingredients

2 artichokes, uncooked and trimmed to the heart
2 bulbs fennel bulbs, trimmed and quartered
2 carrots
1 baking potato
1/2 head romaine lettuce
1 medium head Belgian endive
1 tomato
2 ounces fontina cheese
4 tablespoons olive oil
2 tablespoons red wine vinegar
1 teaspoon Dijon-style prepared mustard
salt and pepper to taste

Directions

Cook the artichoke hearts, fennel, and carrots in salted boiling water until tender but firm, about 8 minutes. Drain. When cool, cut the artichoke hearts and fennel into thin wedges. Cut the carrots on the diagonal into thin slices. Boil the potato in water to cover until tender but firm. Drain, and when cool enough to handle, peel and cut into medium dice.

Cut the romaine into thin strips crosswise. Cut the endive into thin strips lengthwise. Core the tomato, and cut into medium dice.

Trim the rind from the Fontina, and cut cheese into small matchsticks.

Mound the lettuces in a shallow bowl, and sprinkle with the tomato. Arrange the vegetables over the top. Sprinkle with the Fontina.

In a small bowl combine the olive oil, vinegar, and mustard. Salt and pepper to taste. Beat lightly with a fork. Drizzle the dressing over the salad, and toss.

The Best Artichoke Chicken Buffet

Ingredients

10 thick slices bacon
1 2/3 cups uncooked wild rice
5 cups water
1 cup butter
1 small onion, chopped
10 fresh mushrooms, sliced
2 (10.75 ounce) cans condensed cream of chicken soup
1/2 cup heavy cream
1/2 cup sherry
1 teaspoon salt
3 cups cooked, cubed chicken breast meat
2 (14 ounce) cans artichoke hearts, drained
2 cups julienned carrots
3 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Combine wild rice and water in a saucepan, and bring to a boil. Reduce heat, cover, and simmer for 40 to 50 minutes.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly browned. Drain, crumble, and set aside.

In a large saucepan, melt butter over medium heat. Cook onion and mushrooms in butter until soft. Stir in soup, cream, sherry, and salt; cook until hot.

Preheat oven to 350 degrees F (175 degrees C), and lightly grease a 9x13 inch baking dish. In a large bowl, mix together cooked bacon, soup mixture, chicken meat, artichoke hearts, carrots, and mozzarella cheese. Spread cooked rice in the bottom of the baking dish, then spread chicken and artichoke mixture over rice. Top with Parmesan cheese.

Cover, and bake in preheated oven for 30 minutes. Remove cover, and bake for an additional 30 minutes.

Shrimp Linguine Salad

Ingredients

8 ounces uncooked linguine pasta, broken in half
1 pound cooked medium shrimp, peeled and deveined
3 cups fresh broccoli florets
1 (14 ounce) can water packed artichoke hearts, drained and chopped
1/2 pound fresh mushrooms, sliced
12 cherry tomatoes, halved
3/4 cup shredded carrots
1/2 cup sliced green onions
1/3 cup olive oil or canola oil
1/3 cup reduced-sodium soy sauce
1 tablespoon lemon juice
1 garlic clove, minced
1/2 teaspoon hot pepper sauce
2 tablespoons sesame seeds, toasted

Directions

Cook linguine according to package directions; drain and rinse in cold water. Place in a bowl; add the shrimp, broccoli, artichokes, mushrooms, tomatoes, carrots and onions.

In a jar with a tight-fitting lid, combine the oil, soy sauce, lemon juice, garlic and hot pepper sauce; shake well. Pour over salad and toss to coat. Cover and refrigerate for at least 1 hour. Just before serving, sprinkle with sesame seeds.

Jim's Birthday Pasta Salad

Ingredients

1 (16 ounce) package dry penne pasta
1 (15 ounce) can garbanzo beans, drained
1 (14 ounce) can artichoke hearts, drained
1 pint cherry tomatoes
1 lemon, zested
2 tablespoons chopped fresh basil leaves
1/2 cup Italian salad dressing, or as needed
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Place penne pasta in pot, and cook for 10 to 12 minutes, until al dente; drain and cool.

In a large bowl, gently toss the cooked penne, garbanzo beans, artichoke hearts, cherry tomatoes, lemon zest, basil leaves, and Italian salad dressing. Season to taste with salt and pepper. Chill at least 1 hour before serving

Lola's Ethereal Orzo

Ingredients

1 1/2 cubes chicken bouillon
1/4 pound uncooked orzo pasta
3 ounces roasted red peppers,
drained and chopped
6 kalamata olives, pitted and
chopped
7 ounces artichoke hearts, drained
and chopped
1/2 cup grated Parmesan cheese

Directions

Place the bouillon cubes in a medium pot filled with water, and bring to a boil. Place orzo in the pot when bouillon has dissolved, and cook 8 minutes, until al dente. Drain.

Transfer orzo to a large bowl, and toss with roasted red peppers, kalamata olives, artichoke hearts, and Parmesan.

Crab-Artichoke Pizza

Ingredients

1 pound fresh pizza dough
1/4 teaspoon red pepper flakes
1 (6 ounce) can crabmeat -
drained and cartilage removed
1 (6 ounce) jar quartered artichoke
hearts in water, drained
2 tablespoons olive oil
1 1/2 tablespoons minced garlic
1/2 cup shredded Parmesan
cheese
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a pizza pan.

Roll out pizza dough on a floured surface to a 14 or 16 inch circle; place onto a pizza pan. Sprinkle dough with red pepper flakes, then top evenly with crab and artichokes. Drizzle with olive oil, then sprinkle with garlic, Parmesan cheese, and mozzarella cheese.

Bake in preheated oven until the cheese has melted and the crust is no longer doughy, about 20 minutes. Set oven to broil, and cook pizza for 5 minutes more until the cheese has begun to brown.

Herbed Grilled Artichokes

Ingredients

1/2 teaspoon Italian seasoning
1/4 teaspoon dried basil
1/4 teaspoon dried thyme
1/2 teaspoon liquid smoke
flavoring
1 teaspoon olive oil
1 teaspoon salt
1/4 cup white wine
2 lemon wedges
4 artichokes, halved and choke
scraped out

olive oil-flavored cooking spray
1/4 cup butter, melted

Directions

Fill a stockpot to half full with water. Stir Italian seasoning, basil, thyme, liquid smoke, olive oil, salt, and white wine into water. Squeeze the lemon wedges over the mixture and drop the wedge into the pot. Bring mixture to a boil over medium heat; add the artichoke halves and continue to boil until tender, 20 to 30 minutes. Remove artichokes from water and drain upside down on paper towel; allow to cool to the touch. Refrigerate until ready to serve.

Preheat an outdoor grill for high heat and lightly oil grate.

Lightly coat the cooled artichoke halves with cooking spray. Cook artichoke halves on grill until edges are slightly charred. Drizzle with melted butter to serve.

Lemon Artichoke Romaine Salad

Ingredients

10 cups torn romaine
4 plum tomatoes, sliced
1 (14 ounce) can water-packed artichoke hearts, rinsed, drained and quartered
1 (2.25 ounce) can sliced ripe olives, drained
3 tablespoons water
3 tablespoons lemon juice
3 tablespoons olive oil
2 garlic cloves, minced
1 teaspoon salt
1 teaspoon coarsely ground pepper
1/3 cup shredded Parmesan cheese

Directions

In a bowl, combine first four ingredients. Combine water, lemon juice, oil, garlic, salt and pepper. Pour over salad; toss to coat. Sprinkle with cheese.

Braised Skirt Steak with Artichoke

Ingredients

1 cube beef bouillon
1/2 cup boiling water
2 tablespoons olive oil
1 pound tenderized skirt steak
1 pinch salt
1 cup marinated artichoke hearts,
chopped, liquid reserved
1/2 cup roasted red peppers,
drained and chopped
2 pickled jalapeno peppers,
chopped
1/2 cup pickled carrots, chopped
1 teaspoon capers
2 tablespoons prepared
horseradish

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Dissolve beef bouillon cube in boiling water. Heat the olive oil in an oven-safe Dutch oven over high heat. Season the skirt steak on both sides with salt, and cook in the hot oil until browned on both sides, about 2 minutes per side.

Pour the beef bouillon and 1/4 cup artichoke juice into the Dutch oven, then stir in the artichokes, red peppers, jalapeno peppers, carrots, capers, and horseradish. Bring to a boil, then cover, and place into the preheated oven. Bake until the meat has turned from red to light pink in the center, about 30 minutes.

Remove the skirt steak from the Dutch oven, cover with foil, and keep warm. Return the Dutch oven to the stove, and simmer, uncovered, over medium-high heat until the sauce has reduced to your desired consistency, about 10 minutes. Slice the skirt steak thinly, and serve with the reduced sauce.

Best Ever Spinach Artichoke Dip

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (14 ounce) can artichoke hearts, drained and chopped
1 cup shredded Italian cheese blend
1/2 cup mayonnaise
1 cup Alfredo sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small casserole dish, mix the spinach, artichoke hearts, cheese, mayonnaise, and Alfredo sauce.

Bake 20 minutes in the preheated oven, or until lightly bubbly and lightly browned.

Super-Simple Bacon, Spinach, and Artichoke Dip

Ingredients

1 pound bacon
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (10 ounce) can artichoke hearts, drained and chopped
1 (8 ounce) container sour cream
1/4 cup mayonnaise
1/4 cup grated Parmesan cheese

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 12 minutes. Drain the bacon slices on a paper towel-lined plate. Cool; chop coarsely.

Stir together the bacon, spinach, artichoke hearts, sour cream, mayonnaise, and Parmesan cheese until well combined. Serve immediately, or store in the refrigerator in an airtight container for up to 5 days.

Parmesan Artichoke Spread

Ingredients

2 (14 ounce) cans artichoke hearts, drained and chopped
1 cup mayonnaise
1 cup grated Parmesan cheese
3 cloves garlic, minced
Paprika
KEEBLER® TOWN HOUSE
TOPPERS® Original Crackers or
KEEBLER® TOWN HOUSE
TOPPERS® Wheat Crackers

Directions

In medium bowl combine artichokes, mayonnaise, cheese and garlic. Spread in lightly greased 1 1/2-quart casserole. Sprinkle with paprika.

Bake at 350 degrees F for 20 minutes or until brown and bubbly. Serve hot with crackers.

Joelle's Famous Hot Crab and Artichoke Dip

Ingredients

3 (6 ounce) cans crabmeat
1 (8 ounce) package cream cheese, softened
1 (8 ounce) container sour cream
1 cup mayonnaise
1 cup heavy cream
1 (10 ounce) can artichoke hearts, drained
1 1/2 cups shredded white Cheddar cheese
1 tablespoon prepared horseradish
2 tablespoons fresh lemon juice
2 teaspoons Old Bay Seasoning TM
2 tablespoons minced garlic
ground black pepper to taste
2 (1 pound) loaves sourdough bread

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine crabmeat, cream cheese, sour cream, mayonnaise, heavy cream and artichokes. Season with horseradish, lemon juice, garlic, and black pepper. Mix well and spread mixture into a 9x13 inch baking dish and sprinkle the white Cheddar cheese and Old Bay seasoning on top.

Bake in a preheated oven for 30 minutes or until warm and melted. Meanwhile, hollow out the loaves of sourdough bread. Reserving the bread removed.

Spoon the hot crab dip into the hollowed out loaves of sourdough. Use the reserved bread for dipping.

Amazing Italian Lemon Butter Chicken

Ingredients

Lemon Butter Sauce:

1/4 cup white wine
5 tablespoons fresh lemon juice
5 tablespoons heavy cream
1 cup butter, chilled
salt and pepper to taste

Chicken and Pasta:

1/2 pound dry farfalle (bow tie) pasta
4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
2 tablespoons olive oil
2 tablespoons butter
1/4 cup all-purpose flour
salt and pepper to taste
4 ounces bacon
6 ounces mushrooms, sliced
6 ounces artichoke hearts, drained and halved
2 teaspoons capers, drained
chopped fresh parsley for garnish

Directions

To make the sauce, pour the wine and lemon juice into a saucepan over medium heat. Cook at a low boil until the liquid is reduced by 1/3. Stir in cream, and simmer until it thickens. Gradually add the butter 1 tablespoon at a time to the sauce, stirring until completely incorporated. Season with salt and pepper. Remove from heat, and keep warm.

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

To make the chicken, heat oil and 2 tablespoons butter in a large skillet over medium heat. In a bowl, stir together flour, salt, and pepper. Lightly coat chicken with flour mixture. Without crowding, carefully place chicken in hot oil. (If necessary, cook in batches.) Fry until cooked through and golden brown on both sides. Remove the chicken to paper towels. Stir the bacon, mushrooms, artichokes, and capers into the oil; cook until the mushrooms are soft.

Cut the chicken breasts into bite-size strips, and return them to the skillet. Stir half of the lemon butter sauce into the chicken mixture.

To serve, place pasta in a large bowl. Stir the chicken mixture into the pasta. Taste, and adjust seasonings. Stir in additional lemon butter sauce as desired. Toss well, and garnish with parsley.

Stuffed Artichokes

Ingredients

2 medium artichokes
Lemon Juice
2 eggs
1/4 cup milk
3 tablespoons ketchup
1 cup dry bread crumbs
2 tablespoons minced fresh basil
2 tablespoons minced fresh
parsley
1 garlic clove, minced
1 pound lean ground beef
1 (8 ounce) can tomato sauce
1/4 cup water

Directions

Rinse artichokes well; trim stem. Cut 1 in. off the top. Snip the tip of each leaf with a kitchen shears. Brush cut edges with lemon juice. Spread artichoke open. Using a small knife, carefully cut around center choke. Scoop out and discard the fuzzy center. In a saucepan, place artichokes in a steam basket over 1 in. of boiling water. Cover; steam for 20-25 minutes or until crisp-tender. Invert on a paper towel to drain. In a bowl, combine the eggs, milk, ketchup, bread crumbs, basil, parsley and garlic. Crumble beef over mixture and mix well. Stuff meat mixture into center of artichokes and between leaves. Place in an ungreased 11-in. x 7-in. x 2-in. baking dish. Combine tomato sauce and water; pour over top. Cover and bake at 350 degrees F for 1 to 1-1/2 hours or until meat is no longer pink.

Pick of the Piccata Sauce

Ingredients

1 cup chicken broth
1 tablespoon minced garlic
2 artichoke hearts, sliced into eighths
1 1/2 tablespoons lemon juice
1 1/2 tablespoons chopped capers
2 tablespoons butter
1 tablespoon cornstarch
2 tablespoons cold water

Directions

Combine the chicken broth and garlic in a small saucepan. Bring to a boil over high heat, then reduce the heat to medium to simmer. Stir in the artichoke hearts, lemon juice, and capers; simmer for 3 minutes. Whisk in the butter.

In a separate dish, mix together the cornstarch and cold water. Stir the cornstarch mixture into the sauce and continue cooking until the sauce is thickened and bubbly, about 30 seconds.

Tuscan Cream Cheese Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
2 teaspoons chopped garlic
1 teaspoon salt
1 (14 ounce) can artichoke hearts, drained and chopped
1/3 cup chopped black olives
8 green onions, chopped
3 ounces sun-dried tomatoes, softened and chopped
1/4 cup chopped parsley
1 tablespoon chopped fresh chives

Directions

In a medium bowl, mix cream cheese, garlic and salt; stir and blend in artichoke hearts and olives.

Add green onions, tomatoes, parsley and chives; gently mix together.

Refrigerate for several hours or overnight to blend flavors; serve.

Artichoke Dip I

Ingredients

1 cup mayonnaise
1 cup grated Parmesan cheese
2 (6.5 ounce) jars marinated artichoke hearts, drained
2 cups shredded mozzarella cheese
1 1/2 teaspoons garlic powder
1 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, thoroughly mix the mayonnaise, Parmesan, artichoke, mozzarella and garlic powder. Transfer the mixture to an 8x8 inch baking dish.

Bake 30 minutes, or until the surface is lightly browned and bubbly.

Sprinkle with paprika and serve warm.

Creamy Artichoke Pasta

Ingredients

12 ounces uncooked spaghetti
1 tablespoon olive oil
1 tablespoon butter
1 (6 ounce) can marinated artichoke hearts
1 small onion
3 cloves garlic, chopped
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon ground cayenne pepper
1 teaspoon dried oregano
1/2 cup low-fat cottage cheese
1/2 cup low-fat sour cream
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of salted water to a boil. Add spaghetti and cook until al dente. Drain and keep warm.

While pasta is cooking, heat a large skillet over medium-high heat. Place olive oil, butter, and liquid from artichoke hearts in skillet. Cut artichoke hearts into bite-size pieces. When olive oil mixture is hot, add onion and garlic. Saute until soft and lightly browned. Stir in artichoke hearts and saute until heated through. Season with salt, black pepper, cayenne pepper, and oregano. Remove from heat and stir in cottage cheese and sour cream. Toss mixture with cooked pasta and top with Parmesan cheese.

Artichoke and Mussel Bisque

Ingredients

3 whole artichokes
1 bulb fennel, trimmed and diced
1 onion, chopped
1/2 cup heavy cream
2 quarts water to cover
salt and pepper to taste
2 cloves garlic, minced
1 tablespoon margarine
1 pound mussels - cleaned and debearded
1/2 cup dry white wine
1 lemon, juiced
3 tablespoons chopped fresh parsley

Directions

Remove the hearts and stems from the artichokes and discard the leaves. Chop the hearts and stems and place them in a large pot over low heat with the fennel and onion. Add the cream, just enough water to cover all, and salt and pepper to taste. Let this simmer for 15 to 20 minutes, or until tender.

Meanwhile, rinse and de-beard the mussels. In a separate large saucepan over medium low heat, sweat the garlic in the butter or margarine for 30 seconds. Add the cleaned mussels and the wine, cover and let simmer for 5 minutes. Remove the mussels and reserve the liquid. (Note: Be careful not to brown the garlic.)

Transfer the vegetable mixture to a blender and puree until smooth. Add the lemon juice, reserved mussel liquid and season with salt and pepper to taste. Strain this mixture through a fine mesh strainer and top each serving with some mussels. Garnish with chopped fresh parsley.

Artichoke and Sun-dried Tomato Chicken

Ingredients

4 skinless, boneless chicken breast halves
salt and pepper to taste
2 teaspoons olive oil
1 (14.5 ounce) can diced tomatoes with green peppers and onions
1/4 cup sun-dried tomato pesto
1 (14 ounce) can artichoke hearts in water, drained and quartered

Directions

Season both sides of chicken breasts with salt and pepper. Heat oil in a large skillet over medium-high heat. Place chicken in skillet; cook, turning once to brown each side. Remove chicken from pan, and set aside.

Pour tomatoes into pan; cook for 1 minute, stirring constantly, and incorporating any brown bits from bottom of pan. Stir in pesto and artichokes, and return chicken to pan. Cover, and reduce heat to medium. Simmer for 5 to 10 minutes, or until chicken is cooked through.

Restaurant-Style House Salad

Ingredients

1 large head romaine lettuce-rinsed, dried and torn into bite sized pieces
1 large head iceberg - rinsed, dried and torn into bite sized pieces
1 (14 ounce) can artichoke hearts, drained and quartered
1 cup sliced red onion
1 (4 ounce) jar diced pimento peppers, drained
2/3 cup extra virgin olive oil
1/3 cup red wine vinegar
1 teaspoon salt
1/4 teaspoon ground black pepper
2/3 cup grated Parmesan cheese

Directions

In a large bowl, combine the romaine lettuce, iceberg lettuce, artichoke hearts, red onions and pimentos. Toss together.

Prepare the dressing by whisking together the olive oil, red wine vinegar, salt, pepper and cheese. Refrigerate until chilled and pour over salad to coat. Toss and serve.

Artichoke Spinach Dip

Ingredients

1/4 cup butter
1 (10 ounce) package frozen chopped spinach, partially thawed
1 (14 ounce) can artichoke hearts, drained and chopped
2 (8 ounce) packages cream cheese, softened
2 (16 ounce) containers sour cream
1 cup grated Parmesan cheese
garlic salt to taste

Directions

Melt butter in a large saucepan over medium heat. Stir in the spinach and artichoke hearts. Cook until tender, about 5 minutes.

Mix cream cheese and sour cream into the spinach mixture. Stir in Parmesan cheese and garlic salt. Cook, stirring occasionally, until thickened, 10 to 15 minutes. Serve warm.

Artichoke and Escargot Over Linguini

Ingredients

1 (8 ounce) package linguine pasta
2 tablespoons butter
1 (10 ounce) can artichoke hearts, drained and sliced
1 (4 ounce) can sliced mushrooms, drained
1 (7 ounce) can escargot, drained
3 cloves garlic, chopped
1 teaspoon dried sage
1 pinch dried oregano
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the linguine, and cook until tender, about 8 minutes.

Melt half of the butter in a skillet over medium heat. Add the mushrooms and artichokes; cook and stir for a few minutes. When the mushrooms start to brown, stir in the garlic, and cook until fragrant and lightly browned.

Stir in the escargot, and season with sage and oregano. Cook for just a few minutes, as the escargot cooks really fast like shrimp. Add about half of the Parmesan cheese, and remove from the heat. Serve over linguine with remaining Parmesan cheese.

Artichoke and Shrimp Alfredo Pizza

Ingredients

1 teaspoon olive oil
1/2 pound uncooked large shrimp, peeled and deveined
1/8 teaspoon crushed red pepper flakes
1 (12 inch) prebaked pizza crust
3/4 cup Bertolli® Creamy Alfredo Sauce
1 (14 ounce) jar marinated artichoke hearts, drained
2 tablespoons chopped drained sun-dried tomatoes packed in oil
1/3 cup shredded mozzarella cheese

Directions

Preheat oven to 450 degrees F.

Heat olive oil in 10-inch nonstick skillet over medium-high heat and cook shrimp with red pepper flakes, turning once, 2 minutes or until shrimp turn pink.

Arrange pizza crust on ungreased baking sheet. Evenly top with 1/2 cup sauce, then artichokes, tomatoes and cooked shrimp. Top with remaining sauce, then sprinkle with cheese. Bake 12 minutes or until cheese is melted.

Skillet Zucchini

Ingredients

1/2 pound bacon
1 large onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 cup chopped celery
6 medium zucchini, cut into 1/4-inch slices
1 cup sliced fresh mushrooms
2 large ripe tomatoes, coarsely chopped
1 (14 ounce) can artichoke hearts, drained and chopped
1 (16 ounce) can pineapple chunks - drained with juice reserved
1/4 cup juice from the can of pineapple
1 tablespoon soy sauce
salt and pepper to taste
1 teaspoon dried basil
1/4 teaspoon garlic powder
1/2 teaspoon Italian seasoning
1 cup shredded Cheddar cheese
1/2 cup grated Parmesan cheese (optional)

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Pour off all but one tablespoon of bacon fat from the skillet.

Stir in the onion, green and red bell peppers, and celery to the skillet and cook over medium heat, stirring, for 2 minutes. Add the zucchini and mushrooms and cook 1 more minute. Stir in the tomatoes, artichoke hearts, pineapple and crumbled bacon.

Pour in the reserved pineapple juice and the soy sauce. Season with the salt and pepper, basil, garlic powder and Italian seasoning. Cover and simmer over low heat for 10 minutes stirring occasionally. Do not over cook.

Sprinkle the Cheddar cheese on top of the vegetables and cook 2 more minutes, or until the cheese melts. Serve zucchini in the skillet topped with Parmesan cheese, if desired.

Artichoke and Crabmeat Triangles

Ingredients

1 (14 ounce) can artichoke hearts, drained
16 ounces crabmeat
1 cup mayonnaise
1/3 cup chopped onion
3/4 cup grated Parmesan cheese
1 (12 ounce) package English muffins

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium size mixing bowl, combine artichoke hearts, crabmeat, mayonnaise, onions, and cheese. Mix thoroughly.

Split each English muffin in half ,and spread the mixture on the cut side of the split muffins. Cut each of the sliced muffins into quarters. Arrange the muffin-bites on a baking sheet.

Bake for 12 minutes, or until golden brown. Serve hot.

Denny's Amazing Five Minute Asiago Dip

Ingredients

1 cup grated Asiago cheese
1 cup mayonnaise
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
1 clove garlic, minced

Directions

In a microwave-safe bowl, stir together the Asiago cheese, mayonnaise, artichoke hearts and garlic. Heat in the microwave at 50% power for 30 seconds at a time, stirring between heatings until cheese has melted and dip has a smooth consistency. Serve warm.

Spinach Artichoke Feta Ball

Ingredients

1 (8 ounce) package cream cheese
1 (10 ounce) box frozen chopped spinach, thawed and squeezed dry
1 (4 ounce) package feta cheese, crumbled
1 (4 ounce) can artichoke hearts, chopped with hard leaf tips removed
2 teaspoons minced garlic
1 (1 ounce) package dry ranch salad dressing mix

Directions

In a large bowl, combine the cream cheese, spinach, feta cheese, artichokes, garlic and Ranch dressing mix. Mix together with clean hands until well blended. Form into a ball or log and set on a serving plate. Done!

Arti-Cheesy Chicken

Ingredients

1/2 pound sliced bacon
1 pound fresh mushrooms, sliced
2 skinless, boneless chicken breast halves - cooked and cubed
1 (6.5 ounce) jar marinated artichoke hearts, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 pint heavy cream
1 (6 ounce) can black olives, drained
2 tablespoons grated Parmesan cheese
1 tablespoon garlic, minced
salt and pepper to taste
1 (6 ounce) package feta cheese, crumbled

Directions

Fry bacon in a large skillet over medium heat. Remove from skillet, leaving 3 tablespoons of the bacon grease in the skillet. Set bacon aside.

Add mushrooms to skillet and saute for 3 to 4 minutes over medium-high heat. Reduce heat to low and add the chicken, artichoke hearts, soup, cream, olives, Parmesan cheese, garlic and salt and pepper to taste.

When this mixture begins to simmer, slowly stir in feta cheese. Crumble the bacon into the skillet and let all simmer, stirring often, for 5 to 10 minutes.

Portofino Lamb and Artichoke Risotto

Ingredients

2 tablespoons olive oil
1 tablespoon butter
1/2 cup chopped shallots
2 cups uncooked Arborio rice
1/2 cup red wine
6 cups chicken broth - heated and divided
3/4 cup grated Asiago cheese
2 cups diced leftover roast lamb
1 clove garlic, minced
1 (6.5 ounce) jar marinated artichoke hearts, undrained and chopped

Directions

Heat the oil and butter in a large saucepan over medium heat. Stir in the onions OR shallots and saute for 2 to 3 minutes. Pour in the rice and stir well to coat, about 1 minute.

Next, pour in the wine and allow it to get absorbed by the rice, about 2 to 3 minutes. Then, stir in the broth 1/2 cup at a time, waiting until the rice absorbs each 1/2 cup before adding the next 1/2 cup. Repeat this until you have used all but 1/4 cup of broth, reserving this for later.

After about 20 minutes, the rice should be tender but firm. Turn off the heat. Stir in the remaining 1/4 cup of broth, the cheese, leftover lamb, garlic and artichoke hearts. Stir well to combine with the rice and serve on warm dinner plates.

Super Easy Artichoke Dip

Ingredients

1 (14 ounce) can artichoke hearts, drained and chopped
1/2 cup mayonnaise
1 1/4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 cloves garlic, crushed
1/3 cup chopped sun-dried tomatoes (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir together the artichoke hearts, mayonnaise, mozzarella cheese, Parmesan cheese, garlic, and sun-dried tomatoes. Place the dip in a small baking dish.

Bake in the preheated oven until bubbly and heated through, about 15 minutes. Serve hot.

Artichoke Bean Salad

Ingredients

1 (16 ounce) can kidney beans,
rinsed and drained
1 (14.5 ounce) can cut green
beans, drained
1 (6.5 ounce) jar marinated
artichoke hearts, undrained
1 1/2 cups chopped red onion
1/2 cup chopped green pepper
1/2 cup Italian salad dressing

Directions

In a large bowl, toss all ingredients. Cover and refrigerate until serving.

Artichokes with Saffron and Almonds

Ingredients

1 cup dried figs
1 cup boiling water
1/4 teaspoon saffron threads
1/2 cup olive oil
4 pounds baby artichokes, halved
and chokes removed
1 teaspoon kosher salt, or to taste
1/2 cup Spanish Marcona
almonds
1/4 cup white wine vinegar
1 teaspoon paprika

Directions

Place figs in a bowl and cover with the boiling water. Allow the figs to plump for 5 minutes, then remove. Sprinkle 1/4 teaspoon of saffron threads into the remaining liquid, and allow to steep for 5 minutes.

Heat olive oil in a large skillet over medium-high heat. Add artichokes, and toss until coated with oil. Pour in saffron water and salt. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the artichokes are tender, about 8 minutes.

Uncover the artichokes and increase heat to medium-high. Add the figs, almonds, vinegar, and paprika. Cook and stir until all of the liquid has evaporated. Remove from the heat, recover, and allow to stand for 5 minutes before serving.

Cheesy Artichoke Mini Tarts

Ingredients

36 wonton wrappers
1 (8 ounce) package reduced fat cream cheese
1 cup shredded reduced-fat Cheddar cheese
1 tablespoon Dijon mustard
1/4 teaspoon cayenne pepper
1 (14 ounce) can water packed artichoke hearts, drained and chopped
1/4 cup chopped sweet red pepper
Fresh dill or tarragon sprigs (optional)

Directions

Gently press wonton wrappers into miniature muffins cups coated with nonstick cooking spray, allowing edges to extend above cups. Spritz edges with nonstick cooking spray. In a mixing bowl, combine the cream cheese, cheddar cheese, mustard and cayenne until blended. Stir in artichokes and red pepper; mix well. Spoon into wonton cups.

Bake at 350 degrees F for 18-20 minutes or until cheese mixture is set and wontons are lightly browned. Garnish with dill or tarragon if desired.

Rice Salad with Prosciutto and Artichokes

Ingredients

2 tablespoons white wine vinegar
3 tablespoons lemon juice
2 teaspoons Dijon mustard
2 tablespoons extra-virgin olive oil
4 cups cold, cooked white rice
1 (12 ounce) jar marinated artichoke hearts, drained and halved
3 ounces diced prosciutto
3 tablespoons minced fresh parsley
3 tablespoons chopped fresh basil
4 green onions, minced
1/4 cup freshly grated Parmesan cheese
pepper to taste

Directions

Whisk together vinegar, lemon juice, Dijon mustard, and olive oil in a small bowl until blended; set aside. In a large bowl, toss rice together with artichokes, prosciutto, parsley, basil, green onions, and Parmesan cheese. Pour in dressing and stir to mix. Season to taste with pepper. Serve either chilled or at room temperature.

Artichokes Au Gratin

Ingredients

2 (14 ounce) cans water-packed artichoke hearts, drained and quartered
1 garlic clove, minced
1/4 cup butter, divided
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
1 egg, lightly beaten
1/2 cup shredded Swiss cheese, divided
1 tablespoon dry bread crumbs
1/8 teaspoon paprika

Directions

In a skillet, saute the artichokes and garlic in 2 tablespoons butter until tender. Transfer to a greased 1-qt. baking dish.

In a saucepan, melt the remaining butter. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir a small amount of hot mixture into egg; return all to pan, stirring constantly. Stir in 1/4 cup cheese until melted.

Pour over artichokes; sprinkle with remaining cheese. Combine crumbs and paprika; sprinkle over top. Bake, uncovered, at 400 degrees F for 20-25 minutes or until heated through.

Grilled Chicken and Artichoke Soup

Ingredients

1 ounce dried porcini mushrooms
1 cup boiling water
1 pound skinless, boneless chicken breast halves
salt and pepper to taste
6 cups chicken broth
1/2 cup sun-dried tomatoes (not packed in oil), snipped into small pieces
2 tablespoons tomato paste
1/3 cup olive oil
2 cloves garlic, minced
1 red onion, minced
2 (13.75 ounce) cans artichoke bottoms, drained and chopped
1/4 teaspoon black pepper
1/2 cup chopped fresh parsley
2 tablespoons fresh lemon juice
1/2 cup dry white wine
1/2 cup grated Parmesan cheese, or to taste

Directions

Place the dried mushrooms into the boiling water and set aside until softened, about 20 minutes. Once softened, squeeze excess water from mushrooms and finely chop. Reserve the mushroom-flavored water.

Preheat an outdoor grill for medium-high heat and lightly oil grate.

Season chicken breasts with salt and pepper. Grill chicken breasts until no longer pink in the center, about 6 minutes per side. Once cooked, set aside.

Pour chicken broth into a large pot, and bring to a boil over high heat. Stir in sun-dried tomatoes, tomato paste, and reserved mushroom liquid. Reduce heat to medium-low, and simmer for 15 minutes.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in garlic and onion, and cook until the onion has softened and turned translucent, about 5 minutes. Stir in the chopped mushrooms, artichokes, pepper, parsley, lemon juice, and white wine. Bring to a boil over high heat, then reduce heat and simmer 10 minutes; add to the simmering chicken broth.

Slice the grilled chicken breasts into strips and stir into the simmering soup. Sprinkle with Parmesan cheese before serving.

Cheese Ravioli with Fresh Tomato and Artichoke

Ingredients

2 (9 ounce) packages fresh cheese ravioli
1 teaspoon olive oil
1 tablespoon olive oil
1 pound roma tomatoes - peeled, seeded and chopped
1 (6.5 ounce) jar marinated artichoke hearts
1/2 cup chopped green onions
3 cloves crushed garlic
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
2 tablespoons grated Parmesan cheese

Directions

Cook ravioli according to package directions.

While the pasta is cooking, prepare the sauce. In a large nonstick skillet, heat 1 tablespoon oil over a medium high flame. Add tomatoes, artichokes, scallions, garlic, and salt and pepper. Cook 2 to 3 minutes, stirring occasionally, until vegetables are warmed through. Remove from heat.

Drain pasta well. Transfer to a large bowl, and toss with 1 teaspoon oil. Add half of the sauce to the ravioli; toss gently, but thoroughly to mix. Transfer ravioli to a large serving platter. Pour remaining vegetable sauce over ravioli. Garnish with Parmesan cheese.

Porcini-Braised Boar with Artichoke and Fennel

Ingredients

3 cups dry cannellini beans
1 quart chicken or pork stock
2 cups water
4 pounds wild boar (cinghiale) roast, cut into serving-size pieces
1/4 cup olive oil
8 ounces fresh porcini, chanterelles or stemmed shiitake mushrooms, thickly sliced
1/4 cup chopped garlic
1/4 cup minced fresh rosemary
sea salt and ground black pepper to taste
8 large artichoke hearts, cut into eighths
2 large fennel bulbs, cored and thinly sliced
1/4 cup olive oil
2 tablespoons minced garlic
1/2 teaspoon crushed red pepper flakes
1/2 cup white wine
1/4 cup freshly squeezed lemon juice
extra-virgin olive oil for drizzling
1/2 cup grated pecorino Toscano (or pecorino Romano) cheese
1/2 cup chopped Italian flat leaf parsley
1 lemon, zested

Directions

Soak beans in ample cold water overnight.

Drain cannellini beans and pour into a large Dutch oven along with chicken stock and water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer for 1 hour, skimming any foam that forms. Remove boar from the refrigerator and allow to rest at room temperature during this time.

Heat 1/4-cup olive oil in a large skillet over high heat until it begins to smoke. Add boar pieces, and sear until browned on all sides. Remove seared boar, and place into the pot, on top of the gently simmering beans. Heat the skillet until smoking once again, then stir in porcini mushrooms and cook for 2 minutes to soften. Add 1/4 cup garlic and continue cooking until the garlic has turned golden brown. Sprinkle with chopped rosemary and cook for 30 seconds more before adding the mushrooms to the boar and beans.

Cover, and continue simmering the boar and beans until both are tender, adding additional water if needed, about 1 1/2 hours. Once ready, season lightly to taste with sea salt and freshly ground pepper.

When the beans are nearly ready, place the artichoke hearts into a large skillet with some water. Cover, and steam over high heat until just tender, about 2 minutes; then add the sliced fennel, and steam for 1 minute more. Drain in a colander, and return skillet to the stove.

Reduce heat to medium-high and pour in 1/4 cup of olive oil and 2 tablespoons of minced garlic. Cook, stirring frequently, until the garlic turns golden, then sprinkle with red pepper flakes and add the drained vegetables. Stir and cook until the vegetables are tender and golden, about 2 minutes. Pour in white wine, cook until nearly evaporated, then season with lemon juice, salt and pepper.

To serve, mound vegetables into the center of a large platter and place the pieces of boar on top. Spoon the beans around the vegetables, drizzle liberally with extra-virgin olive oil, and sprinkle with pecorino Toscano cheese, parsley, and strands of lemon zest.

PHILADELPHIA Antipasto Loaf

Ingredients

1 French bread baguette
1 (250 g) tub PHILADELPHIA
Cream Cheese Spread
3 tablespoons pesto
1/2 cup sundried tomatoes
packed in oil, drained, chopped
1/2 cup marinated artichoke
hearts, drained, chopped
2 tablespoons KRAFT 100%
Parmesan Grated Cheese
2 cups baby spinach leaves,
coarsely chopped

Directions

Cut baguette in half horizontally; remove bread from center of each half, leaving 1 inch thick shells. Reserve removed bread for another use.

Mix cream cheese spread and pesto until well blended. Spread evenly on bottom of both baguette halves.

Top bottom half of baguette with tomatoes, artichokes, Parmesan cheese and spinach. Cover with second baguette half; press together firmly. Wrap tightly in plastic wrap. Refrigerate until ready to serve or up to 24 hours. Cut into 25 slices to serve.

Chicken and Artichokes

Ingredients

3 pounds skinless, boneless chicken breast halves, cut into bite size pieces
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 teaspoon paprika
4 tablespoons butter
1/4 pound fresh mushrooms, sliced
2 tablespoons all-purpose flour
1 cup chicken broth
3 tablespoons sherry
1/4 teaspoon dried rosemary
1 (14 ounce) can artichoke hearts, drained

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sprinkle chicken with salt, pepper and paprika to taste. Melt butter or margarine in heavy skillet and brown chicken on all sides. Remove to covered 9x13 inch casserole.

Add mushrooms to pan drippings and saute. Add flour and gradually add stock or broth and sherry. Season with rosemary; deglaze skillet.

Arrange artichoke hearts among the chicken pieces and pour sauce over all. Cover and bake at 375 degrees F (190 degrees C) for 40 minutes or until tender.

Best Ever Hot Artichoke Dip

Ingredients

2 (6.5 ounce) jars marinated artichoke hearts, chopped
2 cups mozzarella cheese, shredded
1 cup grated Parmesan cheese
1 cup mayonnaise
1/2 cup sliced almonds (optional)

Directions

Preheat oven to 275 degrees F (135 degrees C).

In a shallow baking dish combine the artichoke hearts, mozzarella cheese, parmesan cheese and mayonnaise. Bake for 45 minutes, or until hot and bubbly. Sprinkle with almonds if desired. Serve hot with tortilla chips or crackers.

Artichoke Tossed Salad

Ingredients

2 heads romaine lettuce - rinsed, dried, and torn into bite-size pieces
1 pound bacon, cooked and drained
1 (6 ounce) jar marinated artichoke hearts, drained and sliced
1 (4 ounce) package blue cheese crumbles
1 cup sliced celery
1 medium red bell pepper, sliced
1 medium yellow bell pepper, sliced
6 tablespoons cider vinegar
1/4 cup chopped onion
4 teaspoons brown sugar
4 teaspoons spicy brown mustard
1 teaspoon salt
1/2 teaspoon pepper
1/4 cup vegetable oil

Directions

In a large salad bowl, combine the first seven ingredients; cover and refrigerate. In a blender or food processor, combine the vinegar, onion, brown sugar, mustard, salt and pepper; cover and process until smooth. With blender running, add oil in a steady stream; blend until thickened. Drizzle over salad; toss gently. Serve immediately.

Hot Spinach and Artichoke Dip

Ingredients

8 slices bacon
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (14 ounce) can quartered marinated artichoke hearts, drained
1 (5 ounce) container garlic-herb flavored cheese spread
1 cup grated Parmesan cheese
1 (8 ounce) container sour cream
1/2 cup mayonnaise

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble into a medium bowl.

Mix spinach, artichoke hearts, garlic-herb flavored cheese spread, Parmesan cheese, sour cream and mayonnaise into the bowl with bacon.

Scoop mixture into a 7x11 inch baking dish. Bake in the preheated oven 20 minutes, or until bubbly and lightly browned.

Tomato Alfredo Sauce with Artichokes

Ingredients

1 (14 ounce) can artichoke hearts
in water
2 tomatoes, chopped
1 onion, chopped
1 cup fresh sliced mushrooms
1/2 cup chopped fresh basil
1/2 cup whole milk
2 tablespoons all-purpose flour

Directions

Chop artichoke hearts and place in large skillet with juice. Thicken with flour and milk to desired consistency.

Add onion, mushrooms, tomatoes, and basil. Cook for a short time, leaving vegetables firm and tasty and pretty.

Cook up a batch of your favorite spaghetti noodles (e.g., angel hair or spaghetti). Rinse. Toss artichoke sauce on top of cooked pasta.

Marinated Artichoke Salad

Ingredients

1 (14 ounce) can water-packed artichoke hearts, drained and quartered
1 medium tomato, cut into wedges
1/2 cup chopped green pepper
1/3 cup chopped red onion
1/4 cup prepared Italian salad dressing

Directions

In a bowl, combine the artichokes, tomato, green pepper and onion. Drizzle with salad dressing; toss to coat. Cover and refrigerate for at least 1 hour.

Best Hot Crab Dip

Ingredients

2 cups crabmeat
1 cup sour cream
1 (8 ounce) package cream cheese, softened
1 cup buttermilk
1 cup mayonnaise
1 cup shredded Monterey Jack cheese
1 cup white Cheddar cheese
1/2 cup capers, drained
2 (8 ounce) cans artichoke hearts, drained and chopped
2 tablespoons minced garlic
1/2 teaspoon ground black pepper, or to taste
1/2 teaspoon dried dill, or to taste
1/4 cup grated Parmesan cheese
1/2 teaspoon Old Bay Seasoning TM, or to taste
1 (8 ounce) round loaf sourdough bread

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x8 inch square baking pan.

In a large bowl, combine crabmeat, sour cream, cream cheese, buttermilk, mayonnaise, Monterey Jack cheese, Cheddar cheese, capers, artichoke hearts, garlic, black pepper and dill. Stir until well mixed. Spoon dip into prepared baking pan. Sprinkle with Parmesan cheese and Old Bay Seasoning TM.

Bake in preheated oven until top is crusty, about 15 to 20 minutes.

Cut the top off the loaf of bread. Hollow out the loaf and cube the top and the removed pieces so that they may be used for dipping. Spoon hot dip into hollow bread loaf. Serve immediately with bread pieces for dipping.

Tortellini Salad

Ingredients

1 (16 ounce) package refrigerated cheese tortellini
4 ounces sliced pepperoni, quartered
2 green onions, sliced
1 (2.25 ounce) can sliced black olives
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
6 ounces mozzarella cheese, diced
1/3 cup extra-virgin olive oil
1 1/2 tablespoons balsamic vinegar
1 1/2 tablespoons distilled white vinegar
1 teaspoon dried Italian herb seasoning
salt and black pepper to taste

Directions

Cook the tortellini according to package instructions, drain in a colander set in the sink, and rinse with cold water.

Place the tortellini, pepperoni, green onions, olives, artichoke hearts, and mozzarella cheese in a large salad bowl.

Whisk together the olive oil, balsamic vinegar, white vinegar, Italian seasonings, and salt and pepper in a bowl, and pour over the salad ingredients. Gently stir to combine, and refrigerate to chill before serving. For even better flavor, let chill in refrigerator for at least 2 hours before serving.

Artichoke and Shrimp Linguine

Ingredients

8 ounces whole wheat linguine
1/4 cup extra-virgin olive oil
1 (16 ounce) package frozen fully cooked salad shrimp, thawed
6 cloves garlic, minced
1 teaspoon crushed red pepper flakes
1 (14 ounce) can quartered artichoke hearts, drained
1/2 cup sliced black olives
1/4 cup lemon juice
1/8 teaspoon salt
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add linguine, and cook until tender, about 8 minutes. Drain.

Meanwhile, heat the olive oil in a large skillet over medium heat. Add the shrimp, garlic and red pepper flakes; cook and stir until garlic is lightly browned and shrimp is hot, about 5 minutes. Mix in the artichoke hearts, black olives, lemon juice and salt; cook until heated through. Toss with pasta in a serving dish and top with Parmesan cheese before serving.

Artichoke and Roasted Red Pepper Dip

Ingredients

2 tablespoons butter
1 leek, diced
2 (6.5 ounce) jars marinated artichoke hearts, drained and chopped
1 (7 ounce) jar roasted red peppers, drained and chopped
3/4 cup freshly grated Parmesan cheese
3 tablespoons mayonnaise

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a saucepan over medium heat. Saute diced leek until tender. Stir in the artichoke hearts, roasted red peppers, Parmesan cheese, and mayonnaise. Transfer to an 8x8 inch baking dish.

Bake for 30 minutes in the preheated oven, or until bubbly and lightly browned.

Artichoke Pasta Salad

Ingredients

1 cup uncooked elbow macaroni
1 cup halved grape tomatoes
1 cup sliced ripe olives
1 (6.5 ounce) jar marinated artichoke hearts, undrained
1 tablespoon minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Cook the macaroni according to package directions; drain and rinse in cold water. Place in bowl; add the remaining ingredients and toss gently. Cover and refrigerate until serving.

Greek Goddess Pasta Salad

Ingredients

1 (12 ounce) package tri-colored rotini pasta
1 small head broccoli, broken into small florets
1/2 teaspoon minced garlic
1 small red onion, diced
1 (12 ounce) jar marinated artichoke hearts, drained and chopped
1 (12 ounce) jar pitted kalamata olives, sliced
1 (8 ounce) jar roasted red bell peppers, drained, cut into strips
4 Roma tomatoes, diced
1 (12 ounce) jar oil-packed sun-dried tomatoes, drained, cut into strips
1 small zucchini, chopped
1 small cucumber, chopped
1 small yellow bell pepper, chopped
2 ripe avocados
1 (16 ounce) bottle Greek vinaigrette salad dressing

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain well in a colander set in the sink, rinse with cool water and place in a large bowl.

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the broccoli, re-cover, and steam until just tender, 2 to 6 minutes depending on thickness. Rinse the broccoli with cold water, finely chop, and add to pasta.

Stir in the garlic, red onion, artichoke hearts, kalamata olives, roasted red peppers, Roma tomatoes, sun-dried tomatoes, zucchini, cucumber, and yellow pepper and combine well.

Cut the avocados in half, remove the pit, and remove from the skin with a large spoon. Cut the avocados into large pieces, place in a small bowl and mash well with a fork. Slowly whisk in the Greek dressing until well combined. Pour the Greek-avocado dressing into the pasta salad and gently toss. Refrigerate for at least one hour before serving.

Artichoke Bites II

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

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.

Shrimp Francesca

Ingredients

1 pound uncooked large shrimp, peeled and deveined
1 (8 ounce) can (8 to 10 count) artichoke hearts in water, drained
1/2 cup Italian seasoned bread crumbs
1 tablespoon chopped fresh parsley
1 lemon, juiced
1/2 cup butter
1 1/2 tablespoons minced garlic
1 tablespoon finely shredded imported Romano cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13-inch baking dish.

Arrange the shrimp in the bottom of the prepared baking dish. Gently squeeze any excess liquid from the artichoke hearts, break the hearts into quarters, and arrange in spaces between the shrimp. Sprinkle the bread crumbs and parsley over the shrimp and artichoke hearts; sprinkle lemon juice over the crumbs.

Melt butter with garlic in a small saucepan over medium-low heat; drizzle the butter mixture over the bread crumbs. Sprinkle the top with Romano cheese.

Bake in the preheated oven until the crumbs and cheese brown lightly and the shrimp turn opaque and orange-pink in color, 10 to 12 minutes. Serve hot.

Ziti Chicken and Broccoli

Ingredients

1 pound dry ziti pasta
3 cloves garlic, chopped
2 tablespoons butter
1 pint heavy cream
1 (10.75 ounce) can chicken broth
1 cube chicken bouillon
1/4 cup grated Parmesan cheese
salt and pepper to taste
3 tablespoons cornstarch
2 large heads broccoli, steamed
1 (14 ounce) can artichoke hearts
in water
6 breaded and fried skinless,
boneless chicken breast halves,
chopped

Directions

In a large pot of salted boiling water, place pasta and cook for 8 to 10 minutes, until pasta is al dente. Drain.

In a large skillet, saute garlic in butter over medium heat. Stir in the heavy cream, chicken broth, and bouillon. Add Parmesan cheese, salt, and pepper. Add cornstarch (adjust amount to thicken sauce to your liking). Simmer all together for about 20 minutes.

Once sauce is cooked and thickens, add broccoli and artichoke hearts, stir all together and cook for another 2 to 3 minutes. Once sauce is done, put cooked ziti pasta in a large bowl, pour sauce over pasta and toss to coat and mix. Then add the chicken pieces and mix all together. Serve. Delicious!

Amazing Artichoke and Spinach Dip

Ingredients

1 (6 ounce) jar marinated artichoke hearts, drained and chopped
1 small onion, finely chopped
1 cup creamy salad dressing, e.g. Miracle Whip
1 cup mayonnaise
1/2 cup sour cream
1/2 cup shredded Swiss cheese
1/2 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/4 cup grated Romano cheese
1 teaspoon garlic powder
salt and pepper to taste
1 (10 ounce) box frozen chopped spinach, thawed and drained
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the artichoke hearts, onion, salad dressing, mayonnaise, sour cream, Swiss cheese, mozzarella cheese, 1/2 cup Parmesan cheese, Romano cheese, garlic powder, salt, and pepper in a large mixing bowl; mix evenly. Gently fold the spinach into the mixture; spread into the bottom of an 8x8 casserole pan. Sprinkle 1/4 cup Parmesan cheese over the top. Cover with aluminum foil.

Bake in preheated oven 15 minutes. Remove the aluminum foil and bake until top begins to brown, about 10 minutes more. Allow to cool 10 to 15 minutes before serving.

Chicken Artichoke Casserole

Ingredients

3 bone-in chicken breasts
1 cup mayonnaise
2 (10.5 ounce) cans cream of chicken soup
2 teaspoons lemon juice
1 teaspoon curry powder
salt and ground black pepper to taste
1 (6.5 ounce) jar marinated artichoke hearts, liquid reserved
4 cups cubed bread
1 cup shredded extra-sharp Cheddar cheese
4 tablespoons butter

Directions

Bring a large pot of water to a boil; cook the chicken breasts in the boiling water until no longer pink at the bone and the juices run clear, about 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

While the chicken boils, stir the mayonnaise, cream of chicken soup, lemon juice, curry powder, salt, and pepper together in a bowl; set aside.

Cut the cooked chicken meat into bite-size pieces and arrange in the bottom of a 9x13-inch casserole dish. Cut the artichoke hearts into bite-size pieces and scatter over the chicken. Sprinkle 1 tablespoon of the reserved liquid from the artichoke jars over the chicken and artichoke mixture. Pour the soup mixture over the chicken and artichokes. Scatter the Cheddar cheese atop the soup.

Preheat an oven to 350 degrees F (175 degrees C).

Melt the butter in a skillet over medium heat; cook and stir the bread cubes in the melted butter until browned. Sprinkle the croutons over the entire casserole.

Bake the casserole in the preheated oven until the top is bubbling, about 30 minutes.

Baked Spinach Artichoke Dip

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed
1 (14 ounce) can artichoke hearts, drained and chopped
1/2 cup grated Parmesan cheese
1 cup shredded mozzarella cheese
1/4 teaspoon ground white pepper
1 teaspoon lemon juice
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine spinach, artichoke hearts, 1/2 cup Parmesan cheese, mozzarella cheese, white pepper, and lemon juice. Mix well, and spoon mixture into a 1 quart baking dish. Top with remaining 1/4 cup parmesan cheese.

Bake for 15 to 20 minutes, or until hot and bubbly.

Chicken And Artichoke Penne With A White Sauce

Ingredients

2 skinless, boneless chicken breast halves - cut into 1 inch cubes
1 (8 ounce) can artichoke hearts in water, drained
8 fresh mushrooms, sliced
3/4 (6 ounce) can black olives, drained and chopped
1 pinch paprika
1 tablespoon olive oil
10 ounces penne pasta
2 cups homemade bechamel sauce

Directions

Cook pasta in a large pot of boiling water. Drain.

Heat olive oil in pan over medium heat. Saute chicken pieces until chicken is light-to-golden brown in color.

Add artichoke hearts, olives, and mushrooms to pan; heat for about 90 seconds. Turn heat to low, add cooked pasta to pan, and heat until warm.

Add warm bechamel sauce to pan, and toss ingredients 3 to 4 times. Serve with freshly grated black pepper and fresh Parmesan cheese to taste. Sprinkle dash of paprika over food for color, if desired.

Artichoke Nibbles

Ingredients

1 small onion, chopped
1 garlic clove, minced
1 teaspoon vegetable oil
2 (6.5 ounce) jars marinated artichoke hearts, drained and chopped
4 eggs
2 tablespoons minced fresh parsley
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon dried oregano
1/8 teaspoon hot pepper sauce
2 cups shredded Cheddar cheese
1/3 cup crushed saltines

Directions

In a small skillet, saute onion and garlic in oil until tender. Stir in artichokes. Remove from the heat; set aside. In a large bowl, whisk the eggs, parsley, salt, pepper, oregano and hot pepper sauce. Stir in the cheese, cracker crumbs and artichoke mixture.

Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 325 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean. Cool for 10-15 minutes before cutting into 1-in. squares. Serve warm.

Homemade Pizza Sauce

Ingredients

3 garlic cloves, minced
3 tablespoons olive or vegetable oil
1 (29 ounce) can tomato puree
1 (28 ounce) can crushed tomatoes
2 tablespoons brown sugar
1 tablespoon Italian seasoning
1 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon crushed red pepper flakes

Directions

In a large saucepan, saute garlic in oil until tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes or until sauce reaches desired thickness. Use in Deep-Dish Sausage Pizza, Tomato Artichoke Chicken or any recipe that calls for pizza sauce. Sauce may be refrigerated for up to 1 week.

Spinach and Artichoke Dip

Ingredients

1 (14 ounce) can artichoke hearts, drained and chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 cup mayonnaise
1 cup grated Parmesan cheese
2 1/2 cups shredded Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 1 quart baking dish.

In a medium bowl, mix together artichoke hearts, spinach, mayonnaise, Parmesan cheese and 2 cups Monterey Jack cheese. Transfer mixture to the prepared baking dish, and sprinkle with remaining 1/2 cup of Monterey Jack cheese.

Bake in the center of the preheated oven until the cheese is melted, about 15 minutes.

Pasta, Chicken and Artichokes

Ingredients

4 ounces uncooked pasta
1 teaspoon olive oil
1 teaspoon minced garlic
3 skinless, boneless chicken breast halves - cut into strips
1/4 cup chicken broth
1/4 cup fresh chopped broccoli
1/4 cup chopped tomatoes
1/4 (14 ounce) can artichoke hearts, drained and sliced
1/4 cup fresh sliced mushrooms
1/4 cup chopped red bell pepper
salt and pepper to taste
4 tablespoons grated Parmesan cheese
1 tablespoon chopped fresh parsley

Directions

Bring a large pot of water to a boil. Cook pasta in boiling water until done. Drain, and set aside.

In a large saute pan, heat olive oil over medium high heat; brown the chicken and garlic in oil (about 5 minutes). Remove from the pan, and set aside.

Pour the chicken broth into the pan; then add the broccoli and tomato, and cook for about 5 minutes. Stir in the artichoke hearts, mushrooms, red bell pepper, cooked chicken, and pasta; cook for 3 to 5 more minutes, or until hot. Season to taste with salt and pepper.

Transfer to a serving bowl, and top with Parmesan cheese and parsley. Serve.

Fried Artichoke Hearts

Ingredients

2 eggs
1/2 cup milk
1 (15 ounce) can artichoke hearts,
drained and quartered
1 1/2 cups seasoned dry bread
crumbs
2 cups oil for frying, or as needed
1/4 cup grated Parmesan cheese
for topping

Directions

Heat oil in a deep-fryer or heavy deep skillet to 350 degrees F (175 degrees C).

In a small bowl, whisk together eggs and milk. Place seasoned bread crumbs in a separate bowl. Dip artichoke hearts in the egg mixture, then roll in bread crumbs until they are fully covered.

Deep-fry for 2 to 3 minutes, until deep golden brown. Remove to paper towels to drain excess oil. When all the pieces have been fried, place on a serving tray and sprinkle with Parmesan cheese.

Tracy's Tomato Artichoke Rice Salad

Ingredients

1 (6 ounce) jar marinated artichoke hearts, liquid reserved
2 tablespoons lemon juice
1 teaspoon finely chopped garlic
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3 cups chilled cooked long-grain white rice
3 large tomatoes, seeded and diced
1 cup finely chopped red onion
1 (6 ounce) can pitted whole black olives, drained

Directions

In a large bowl, mix the reserved artichoke marinade, lemon juice, garlic, salt, and pepper. Gently mix the artichoke hearts, rice, tomatoes, onion, and olives into the bowl. Cover, and refrigerate until serving.

Sauteed Navy Beans and Artichokes

Ingredients

6 tablespoons olive oil
2 cloves garlic, minced
1/2 teaspoon ground red pepper
1 (15 ounce) can navy beans,
drained and rinsed
1 (14 ounce) can marinated
artichoke hearts, drained and
quartered
1/2 teaspoon freshly ground black
pepper
salt to taste
1/4 cup grated Romano cheese

Directions

Heat the olive oil in a skillet over medium heat. Stir in the garlic, season with red pepper, and cook about 1 minute. Mix in beans, and continue to cook and stir until slightly crisp. Mix in artichoke hearts, and cook 2 minutes. Season with freshly ground black pepper and salt. Top with Romano cheese to serve.

Bob's Bean Salad

Ingredients

1 medium red bell pepper,
chopped
1/3 medium onion, chopped
1 (6 ounce) jar marinated artichoke
hearts, drained and chopped
1 (12 ounce) can kidney beans,
drained and rinsed
1 (12 ounce) can pinto beans,
drained and rinsed
1 (12 ounce) can garbanzo beans,
drained and rinsed
2 ounces crumbled feta cheese

Dressing

1/4 cup olive oil
1/8 cup white vinegar or white
wine vinegar
1/8 cup balsamic vinegar
1 teaspoon salt
1 teaspoon sugar

Directions

In a large bowl, toss red bell pepper, onion, and artichokes together with kidney, pinto, and garbanzo beans. Set aside.

In a separate bowl, whisk salt and sugar with white and balsamic vinegars until completely dissolved. Slowly whisk in olive oil. Adjust seasoning as desired.

Pour dressing over bean mixture, and toss to coat. Cover and refrigerate at least one hour before serving. Serve chilled.

Lemon-Studded Artichokes

Ingredients

2 medium artichokes
1 tablespoon lemon juice
1 medium lemon, sliced
10 tablespoons butter, melted
2 cloves garlic, minced

Directions

Rinse artichokes well; trim stems. With scissors, snip 1 in. off the tops. Snip the tip end from each leaf. Brush cut edges with the lemon juice. Spread artichokes leave open. Using a small knife, carefully cut around each center choke. Scoop out and discard the fuzzy centers.

Cut each of the lemon slices into six wedges; place between artichoke leaves. Place artichokes in an 8-in. microwave-safe dish. Combine butter and garlic; pour over artichokes. Cover and microwave on high for 10-12 minutes or until artichokes are tender. Let stand for 5 minutes. Serve with garlic butter from the dish.

Pasta with Tuna, Sun-Dried Tomatoes, Artichoke

Ingredients

1 (16 ounce) package linguine pasta
1/4 cup olive oil, divided
1/2 cup diced onion
2 tablespoons chopped fresh thyme
1 1/2 pounds fresh tuna steaks, cubed
1/2 cup dry white wine
2 cups chicken stock
1/4 cup fresh lemon juice
1 tablespoon lemon zest
1/2 cup chopped oil-packed sun-dried tomatoes
3/4 cup sliced marinated artichoke hearts
salt and freshly ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat 2 tablespoons olive oil in a large saucepan over medium-high heat, and cook the onion 4 minutes, until tender. Mix in the thyme, and continue cooking 2 minutes, until onion is golden brown. Set aside onion and thyme. Place the tuna in the saucepan, and cook 2 to 3 minutes, until browned. Set aside, and keep warm.

Heat the remaining oil in the saucepan. Return the onion and thyme to saucepan, and stir in the white wine. Cook until reduced by about 1 tablespoon. Mix in the chicken stock, lemon juice, and lemon zest. Reduce heat to medium, and continue cooking 10 minutes, until reduced to about 3/4 cup.

Mix the sun-dried tomatoes and artichoke hearts into the saucepan, and cook just until heated through. Return tuna to the saucepan, and cook to desired doneness. Toss the cooked pasta into the saucepan. Season with salt and pepper.

Greek Chicken Pasta

Ingredients

- 1 pound uncooked pasta
- 1 tablespoon olive oil
- 2 cloves garlic, crushed
- 1/2 cup chopped red onion
- 1 pound skinless, boneless chicken breast meat - cut into bite-size pieces
- 1 (14 ounce) can marinated artichoke hearts, drained and chopped
- 1 large tomato, chopped
- 1/2 cup crumbled feta cheese
- 3 tablespoons chopped fresh parsley
- 2 tablespoons lemon juice
- 2 teaspoons dried oregano
- salt and pepper to taste
- 2 lemons, wedged, for garnish

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Meanwhile, heat olive oil in a large skillet over medium-high heat. Add garlic and onion, and saute for 2 minutes. Stir in the chicken. Cook, stirring occasionally, until chicken is no longer pink and the juices run clear, about 5 to 6 minutes.

Reduce heat to medium-low, and add the artichoke hearts, tomato, feta cheese, parsley, lemon juice, oregano and cooked pasta. Stir until heated through, about 2 to 3 minutes. Remove from heat, season to taste with salt and pepper, and garnish with lemon wedges.

Feta Artichoke Dip

Ingredients

1 (13.75 ounce) can artichoke hearts, drained, coarsely chopped
1 (8 ounce) package crumbled feta
1 cup mayonnaise
1/2 cup shredded Parmesan cheese
2 ounces pimientos, drained and diced
3 cloves garlic, diced
1 tomato, chopped
3 green onions, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x9 inch baking dish.

Combine the artichoke hearts, feta, mayonnaise, Parmesan cheese, pimientos, and garlic in a bowl; blend thoroughly. Spoon into prepared baking dish.

Bake in preheated oven until top is lightly brown, 20 to 25 minutes. Remove and garnish with tomatoes and green onions.

Sinless Mississippi Sin

Ingredients

1 (8 ounce) package Neufchatel cheese
1 1/2 cups shredded white Cheddar cheese
2 cups fat free sour cream
1 (4 ounce) can green chile peppers
1 teaspoon vegetarian Worcestershire sauce
1 clove crushed garlic
1 bunch green onions, chopped
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
salt and pepper to taste
1 (1 pound) loaf round sourdough bread
1 cup chopped tomatoes

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, beat the Neufchatel cheese until soft. Stir in Cheddar cheese, sour cream, green chiles, Worcestershire sauce, garlic, green onions, artichoke hearts, salt and pepper.

Slice the top off the bread, and hollow the bread out. Spoon cheese and artichoke mixture into the bread bowl. Replace the top of the bread, and wrap entire bread bowl in aluminum foil.

Bake for 40 minutes in the preheated oven. Remove from oven, and stir in tomatoes. Serve hot.

Artichoke Bites III

Ingredients

3/4 cup freshly grated Parmesan cheese
2 tablespoons chopped fresh parsley
4 ounces cream cheese, at room temperature
3 ounces goat cheese, at room temperature
2 teaspoons grated lemon zest
1 teaspoon dried tarragon
1/8 teaspoon black pepper
2 (6.5 ounce) jars artichoke hearts, drained and cut into uniform bite size pieces

Directions

In a bowl, mix together the Parmesan cheese and parsley. Set aside.

In a separate bowl, stir together the cream cheese, goat cheese, lemon zest, tarragon, and pepper until well blended and smooth. Gently fold in the artichoke hearts, being careful not to break pieces apart. Toss artichoke pieces into Parmesan and parsley until thoroughly coated.

Transfer artichoke pieces to a wax paper-lined baking sheet. Cover, and refrigerate for 1 hour, or until firm. Remove from refrigerator 30 minutes before serving. Serve slightly chilled.

Artichoke Stuffed Mushrooms

Ingredients

1 tablespoon olive oil
1 onion, chopped
24 mushrooms, stems removed and chopped
salt and ground black pepper to taste
1 (12 ounce) jar marinated artichoke hearts, drained and chopped
1 (8 ounce) package cream cheese, softened
2 tablespoons sour cream
1 cup shredded Italian cheese blend
2 tablespoons grated Parmesan cheese
1/2 teaspoon garlic salt, or to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a baking sheet with cooking spray.

Heat the olive oil in a skillet over medium heat; cook the onions and mushroom stems in the hot oil until the onion is translucent, about 5 minutes; season with salt and pepper. Transfer the mixture to a large bowl; add the artichoke hearts, cream cheese, sour cream, Italian cheese blend, and Parmesan cheese. Season with salt, pepper, and garlic salt. Stir the mixture until ingredients are evenly distributed. Stuff the mushroom caps with the mixture. Arrange the stuffed mushrooms on the prepared baking sheet.

Bake in the preheated oven until the filling begins to bubble, about 20 minutes.

Feta Pesto

Ingredients

2 cups fresh basil leaves
2 tablespoons crumbled feta cheese
1/4 cup freshly grated Parmesan cheese
1/4 cup pine nuts, toasted
1 artichoke heart, roughly chopped
2 tablespoons chopped oil-packed sun-dried tomatoes
1/2 cup extra-virgin olive oil
1 pinch salt and black pepper to taste

Directions

In a food processor, combine the basil, feta cheese, Parmesan cheese, pine nuts, artichoke heart, and sun-dried tomatoes. Cover, and pulse, adding oil as needed to facilitate blending until smooth. Taste, and season with salt and pepper.

Artichoke, Cheese and Olive Antipasto

Ingredients

3 (6.5 ounce) jars marinated artichoke hearts, undrained
1 (12 ounce) jar roasted red bell peppers, drained and sliced
1 (15 ounce) can black olives, drained
1 pound smoked provolone cheese, diced
1/3 cup olive oil
1/2 cup balsamic vinegar
1/2 teaspoon dried oregano
1 clove garlic, finely chopped
1 pinch salt and pepper to taste
8 fresh basil leaves, cut into thin strips

Directions

Pour the jars of artichoke hearts with their liquid into a 1 1/2 quart or larger container with a tight sealing lid. Add the bell peppers, black olives, and provolone cheese.

In a medium bowl, whisk together the olive oil, balsamic vinegar, oregano, garlic, salt and pepper. Pour over the ingredients in the container. Seal the lid, and refrigerate for at least 3 hours, shaking gently about once per hour.

To serve, allow the mixture to come to room temperature. Spoon onto serving plates, and top with basil shreds as a garnish.

Cheesy Artichoke Dip

Ingredients

1 (14 ounce) can artichoke hearts, drained and chopped
1 (6 ounce) can marinated artichoke hearts, drained and chopped
1 (4 ounce) can chopped green chile peppers, drained
1 cup mayonnaise
1 (4 ounce) package grated Parmesan cheese
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix artichoke hearts, marinated artichoke hearts, green chile peppers, mayonnaise, Parmesan cheese and mozzarella cheese.

Spread the mixture in a small baking dish. Bake in the preheated oven 30 minutes, until lightly browned and bubbly.

Chicken, Artichoke Heart, and Parmesan

Ingredients

6 boneless skinless chicken breast halves
2 eggs, lightly beaten
1 1/2 cups bread crumbs
3 tablespoons olive oil, divided
1 small onion, diced
2 cloves garlic, chopped
1 (10 ounce) can tomato sauce
1/2 teaspoon salt
3/4 teaspoon black pepper
6 hoagie rolls, split lengthwise
1 (12 ounce) jar artichoke hearts, drained
6 slices mozzarella cheese
6 slices red tomato
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place each chicken breast between two sheets of plastic wrap, and pound to 1/2-inch thick. Dip each breast into lightly beaten eggs, then into bread crumbs, coating evenly.

Heat 2 tablespoons of oil in a large skillet over medium heat. Cook chicken breasts until golden brown, about 7 minutes on each side. Reduce heat if they brown too quickly; they need to be cooked through. Remove from heat and place on plate lined with paper towels. Wipe crumbs from skillet.

Heat remaining 1 tablespoon of oil in the skillet over medium heat. Add onions and stir until softened, about 5 minutes. Add the garlic, stir for 1 minute. Pour in the tomato sauce. Season with salt and pepper and simmer, uncovered, for 10 minutes, stirring occasionally.

Arrange bottom halves of 6 hoagies on one baking sheet, the tops on another, all with cut sides up. Spread about a tablespoon of tomato sauce onto each hoagie top and bottom, reserving the remainder. Place a cooked chicken breast onto each bottom half. Spoon the remaining tomato sauce over each breast and top with the artichoke hearts and one slice each of mozzarella and tomato. Sprinkle with the grated Parmesan cheese.

Bake on the bottom rack of the oven for 3 minutes or until the cheese begins to melt. Then place the sheet with the hoagie tops on an upper rack and bake until edges are golden, 3 to 4 minutes, being careful not to let them burn. Remove both sheets from the oven. Place a top on each bottom to form 6 sandwiches.

Italian Heroes

Ingredients

1 (14 ounce) can marinated artichoke hearts, drained
2 cloves garlic, peeled
1/4 cup extra-virgin olive oil
4 (6 inch) French sandwich rolls
3/4 cup sliced roasted red peppers
2 cups arugula leaves or spring mix
8 ounces thinly sliced hard salami
8 ounces thinly sliced provolone cheese
4 pepperoncini peppers, drained and chopped (optional)
1/2 cup sliced black olives (optional)
1/2 red onion, thinly sliced (optional)

Directions

In a food processor or blender, combine the artichoke hearts, garlic and olive oil. Process until smooth. Season with salt and pepper to taste.

Slice the sandwich rolls in half lengthwise, and pull out most of the soft bread from the top and bottom. Spread the artichoke paste onto each side of each roll. Place layers of red peppers, arugula, salami, provolone cheese, pepperoncini, olives and onion into the rolls. Press sandwiches together, and wrap tightly in aluminum foil.

Place sandwiches in the refrigerator, and place something heavy on top. It helps to place a plate on top, then place cans or any weighted containers on top. I used cottage cheese. Chill for up to 3 hours. Unwrap, cut in half and enjoy.

White Bean Salad

Ingredients

2 (15 ounce) cans cannellini beans, drained and rinsed
1 (15 ounce) can quartered artichoke hearts, drained
1/2 cup green olives, sliced
1 cup roasted red peppers, drained and chopped
1/2 English cucumber, diced
6 plum tomatoes - cored, seeded and diced
2 celery ribs, diced
2 green onions, thinly sliced
1/3 cup sherry vinegar
1 teaspoon Dijon mustard
1/4 cup finely chopped fresh parsley
1 tablespoon fresh thyme
2 teaspoons finely chopped fresh rosemary
1 teaspoon garlic powder
1 teaspoon paprika
salt and pepper to taste
1/2 cup olive oil

Directions

Stir together the beans, artichokes, olives, peppers, cucumber, tomatoes, celery and green onions in a large bowl; set aside.

Whisk together the vinegar, Dijon mustard, parsley, thyme, rosemary, garlic powder, paprika, salt, and pepper in a small bowl. Gradually pour in olive oil until well combined. Pour the dressing over the salad, and stir until all ingredients are coated. Refrigerate at least one hour or overnight before serving.

Killer Artichokes

Ingredients

2 artichokes, halved and choke
scraped out
1 teaspoon salt
1 teaspoon ground black pepper
2 cloves garlic, chopped
1 shallot, chopped
1/2 cup butter

Directions

Preheat an outdoor grill for low heat.

Meanwhile, bring a large pot of water to a boil. Place the artichokes into the boiling water, and season with salt and pepper. Throw in half of the garlic, and half of the shallot. Boil for about 30 minutes, or until a fork is easily inserted into the stem of the artichokes. Drain and set aside.

Melt the butter in a small pan over medium heat, and stir in the remaining garlic and shallot. Cook just until fragrant, then remove from the heat.

Place the artichoke halves onto the preheated grill. Brush some of the melted butter onto them. Cook for 5 to 10 minutes, brushing with butter occasionally, until lightly toasted. Serve with remaining butter as a dipping sauce.

Baked Artichoke Dip

Ingredients

2 cups mayonnaise
2 cloves crushed garlic
2 cups grated Parmesan cheese
2 (6.5 ounce) jars marinated artichoke hearts, chopped
1 dash Worcestershire sauce
ground cayenne pepper to taste
1 teaspoon dried parsley

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the mayonnaise, crushed garlic, parmesan cheese, artichoke hearts and Worcestershire sauce. Pour into a baking dish and top with cayenne pepper and parsley flakes.

Bake in the preheated oven, approximately 30 to 45 minutes, until hot and bubbly. Serve with tortilla chips, crackers or veggies.

Roasted Potato Salad with Balsamic Dressing

Ingredients

10 red potatoes, scrubbed and dried with paper towels
3 tablespoons canola oil
1 tablespoon dried thyme
1 tablespoon chili powder
1 tablespoon kosher salt
1 tablespoon cracked black pepper

1 bunch green onions, sliced
3/4 cup roasted red peppers, drained and diced
1/2 cup kalamata olives, pitted and sliced
1 (10 ounce) can artichoke hearts, drained and chopped
1/4 cup chopped fresh parsley
1/2 cup crumbled Gorgonzola cheese

1/4 cup balsamic vinegar
1/4 cup extra-virgin olive oil
1 tablespoon Dijon mustard
1 teaspoon minced garlic
1 teaspoon dried oregano
1 teaspoon dried basil
salt and pepper to taste

Directions

Preheat oven to 450 degrees F (230 degrees C).

Cut the potatoes into 3/4-inch chunks, and place into a bowl. Drizzle with canola oil, and spread out onto a baking sheet. Turn potatoes so skin sides are down. Sprinkle the potatoes with thyme, chili powder, kosher salt, and pepper.

Bake in the preheated oven until the potatoes are golden brown, about 45 minutes. Remove and allow to cool.

In a large salad bowl, lightly toss the cooled potatoes, green onions, roasted red peppers, olives, artichoke hearts, parsley, and Gorgonzola cheese until thoroughly combined.

Place the balsamic vinegar, olive oil, Dijon mustard, garlic, oregano, and basil into a blender, and pulse a few times until the dressing is thickened and creamy. Season to taste with salt and pepper, pour over the potato salad, and toss lightly. Chill for 4 hours before serving.

Chicken and Artichoke Pizza

Ingredients

1 (11 ounce) package Tyson®
Grilled and Ready, Fully
Cooked Grilled Chicken Breast
Strips
1 (10 ounce) pre-baked pizza
crust
4 Roma tomatoes, thinly sliced
1 clove garlic, minced
1 (6 ounce) jar artichoke hearts,
marinated, drained and coarsely
chopped
1/2 teaspoon dried basil leaves
1 1/2 cups mozzarella cheese,
shredded

Directions

Preheat oven to 425 degrees F. Place pizza crust on baking sheet.

Top pizza crust evenly with tomato slices. Sprinkle with garlic. Top with artichokes and chicken. Sprinkle with basil. Top with cheese.

Bake pizza 12 to 17 minutes or until hot and cheese is melted.

Italian-Style Pasta Toss

Ingredients

1 (14.5 ounce) can diced tomatoes with garlic and onion, undrained
1 (8 ounce) bottle Italian or Caesar salad dressing
1 (6.5 ounce) jar marinated artichoke hearts, undrained
1 (6 ounce) can pitted ripe olives, drained
1 (3 ounce) package sliced pepperoni
1 medium green pepper, chopped
2 medium carrots, thinly sliced
2 green onions, sliced
4 cups cooked tortellini
Shredded Parmesan cheese

Directions

In a large bowl, combine the first eight ingredients. Add tortellini and toss to coat. Sprinkle with Parmesan cheese. Serve immediately with a slotted spoon or refrigerate.

Artichoke and Tomato Chicken

Ingredients

1/4 cup olive oil
4 fresh tomatoes, diced
3 tablespoons chopped fresh basil
2 tablespoons chopped fresh oregano
6 artichoke hearts, drained and chopped
2 red bell peppers, chopped
1 (8 ounce) package mozzarella cheese, cubed
6 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
2 cups marinara sauce

Directions

Heat oil in a skillet over medium heat. Add tomatoes, basil, oregano, artichoke hearts and red peppers. Cook until just hot, then remove from heat. transfer to a large bowl and toss together with mozzarella cubes.

Preheat oven to 350 degrees F (175 degrees C). Lay out the pounded breasts and spoon filling onto the center, leaving an inch on each side. Adjust filling as you roll so as not to over stuff. Place them seam side down into a 2 quart baking dish. cover with marinara sauce. Place lid onto dish or cover with aluminum foil.

Bake for 35 to 45 minutes in the preheated oven, or until chicken is cooked through. You'll love it!

Delicious Artichokes

Ingredients

4 medium artichokes
1/2 cup butter, melted
3 tablespoons basil pesto
1/4 cup Italian seasoned bread crumbs

Directions

Trim the stems from the artichokes, and remove the small leaves from the bottoms. Slice 1 inch or so off the top so that it is flat. Pour 2 cups or 1 inch of water into a large pot, and insert a steamer basket. Place artichokes into the steamer, cover, and bring to a boil. Allow them to steam for about 15 minutes, or until a fork can easily pierce the stem.

In a cup or small bowl, mix together the melted butter and pesto. Drizzle the mixture over upright artichokes, being sure to dribble into all of the crevices. Then sprinkle bread crumbs across the tops and serve.

Mediterranean Couscous

Ingredients

2 cups water
1 tablespoon olive oil
1/2 teaspoon salt
1 (10 ounce) box couscous
1 (13.75 ounce) can artichoke hearts, drained, finely chopped
1 large tomato, cut into small dice
1/3 cup chopped fresh parsley
1/3 cup crumbled feta cheese
1 tablespoon fresh lemon juice
ground black pepper to taste

Directions

Bring the water, olive oil, and salt to a boil in a saucepan. Pour in the couscous, cover, and immediately remove from heat. Let sit covered 5 minutes. Fluff with a fork. Stir in the, artichoke hearts, tomato, parsley, feta cheese, and lemon juice. Season with black pepper.

Salami and Kalamata Primavera Salad

Ingredients

1 (16 ounce) package multicolored corkscrew pasta
4 marinated artichoke hearts, drained and chopped
1/4 cup pitted Kalamata olives, chopped
8 slices Genoa salami, chopped
3 slices provolone cheese, cubed
1/2 red bell pepper, seeded and diced
1/4 cup freshly grated Parmesan cheese, or to taste
1 cup Italian salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add corkscrew pasta and cook until al dente, 8 to 10 minutes; drain and rinse under cold water until cool. Drain well.

Place drained pasta into a large bowl, and add artichokes, olives, salami, provolone cheese, bell pepper, Parmesan cheese, and Italian dressing. Stir until well mixed, then cover, and refrigerate at least 30 minutes before serving.

Parmesan Artichoke Casserole

Ingredients

2 (10 ounce) cans artichoke hearts
in water, drained
8 ounces grated Parmesan
cheese
2 teaspoons garlic powder
1/2 cup mayonnaise
2 tablespoons dried parsley
1 pinch paprika

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place artichoke hearts in a glass mixing bowl. Mix in cheese, garlic powder, mayonnaise and parsley until well coated. Spread mixture in 9x13 inch glass baking dish and sprinkle with paprika.

Bake in preheated 350 degrees F (175 degrees C) oven until bubbly, about 25 to 35 minutes. Serve hot.

Artichoke and Herb Tarts

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
1 (8 ounce) package cream
cheese, softened
1 cup shredded Mozzarella
cheese
1 cup freshly grated Parmesan
cheese
1 (14 ounce) can artichoke hearts,
drained and chopped
1/2 cup diced roasted sweet red
pepper
1/4 cup chopped fresh parsley

Directions

Thaw the pastry sheets at room temperature for 40 minutes or until they're easy to handle. Heat the oven to 400 degrees F. Line 2 baking sheets with parchment paper or spray with vegetable cooking spray.

Stir the cream cheese, mozzarella cheese and 1/4 cup of the Parmesan cheese until the ingredients are mixed. Stir in the artichokes, red pepper and parsley. Season to taste.

Unfold 1 pastry sheet on a lightly floured surface. Roll the sheet into a 12-inch square. Place on the prepared baking sheet. Brush the edges of the pastry with water. Fold over the edges 1/2 inch on all sides, pressing firmly with a fork to form a rim. Prick the pastry thoroughly with a fork. Repeat with the remaining pastry.

Divide the cheese mixture between the pastry crusts and spread to within 1/2 inch of the edge. Sprinkle each with the remaining cheese.

Bake for 20 minutes or until golden. Let cool for 5 minutes on a wire rack. Serve warm.

Hot Artichoke Dip with Sun-Dried Tomatoes

Ingredients

1 cup Parmesan cheese
1 cup mayonnaise
1 teaspoon garlic powder
1 (14 ounce) can artichoke hearts,
drained and excess juice
squeezed out
2 tablespoons thinly sliced green
onions
2 tablespoons chopped sun-dried
tomatoes
1 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8-inch baking dish.

In a medium bowl, mix together the Parmesan cheese, mayonnaise, and garlic powder. Stir in the artichokes, green onions, and sun-dried tomatoes. Mix well, and transfer to the prepared baking dish.

Bake in a preheated oven until lightly browned, about 25 minutes. Sprinkle with paprika, and serve.

Hot Feta, Artichoke and Roasted Red Pepper Dip

Ingredients

1 (13.75 ounce) can artichoke hearts, drained and chopped
1 (7 ounce) jar roasted red peppers, drained and chopped
2 cups crumbled feta cheese
1 cup mayonnaise
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the artichokes, peppers, feta, mayonnaise, and Parmesan cheese in a bowl; spread into the bottom of a shallow baking dish.

Bake in preheated oven until bubbling on top, 20 to 25 minutes.

Pesto Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1/2 cup pesto
1 ripe tomato, chopped
1/2 cup green bell pepper,
chopped
1 (2 ounce) can chopped black
olives, drained
1/2 small red onion, chopped
1 (4 ounce) can artichoke hearts,
drained and sliced
1 cup crumbled feta cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Spread pesto on pizza crust. Top with tomatoes, bell peppers, olives, red onions, artichoke hearts and feta cheese.

Bake for 8 to 10 minutes, or until cheese is melted and browned.

Pesto Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1/2 cup pesto
1 ripe tomato, chopped
1/2 cup green bell pepper,
chopped
1 (2 ounce) can chopped black
olives, drained
1/2 small red onion, chopped
1 (4 ounce) can artichoke hearts,
drained and sliced
1 cup crumbled feta cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Spread pesto on pizza crust. Top with tomatoes, bell peppers, olives, red onions, artichoke hearts and feta cheese.

Bake for 8 to 10 minutes, or until cheese is melted and browned.

Chicken Piccata with Artichoke Hearts

Ingredients

3/4 cup all-purpose flour
1/8 teaspoon garlic powder
1/4 teaspoon salt
1/8 teaspoon black pepper
1/2 teaspoon Italian seasoning
4 skinless, boneless chicken breast halves, pounded 1/2 inch thick and cut into thirds
2 tablespoons olive oil
1 clove garlic, minced
1 onion, minced
1/2 cup white wine
1 (14.5 ounce) can chicken broth
2 tablespoons lemon juice
1 (13.75 ounce) can artichoke hearts, drained and chopped, liquid reserved
1/4 cup capers, with liquid
2 tablespoons butter

Directions

Mix together the flour, garlic powder, salt, pepper, and Italian seasoning on a plate. One by one, dredge the chicken pieces lightly in the prepared flour mixture.

Heat the olive oil in a large skillet over medium-high heat. Cook the chicken pieces for 2 minutes per side, or until nicely browned. Remove from the skillet and set aside.

Using the same skillet, cook and stir the garlic and onion until translucent, about 5 minutes. Pour the white wine into the skillet, turn the heat to high, and cook until the wine reduces by half, 4 to 5 minutes. Add the chicken broth, lemon juice, artichoke hearts, reserved artichoke liquid, and browned chicken to the skillet. Reduce the heat to medium and cook until the sauce thickens, about 20 minutes. Stir in the capers and butter.

Chicken and Artichoke Minestrone

Ingredients

1 cup uncooked orzo pasta
2 tablespoons olive oil
1 onion, chopped
4 cloves garlic, chopped
2 quarts chicken broth
1/2 cup dry sherry
1 (11 ounce) can whole kernel corn, undrained
1 (15 ounce) can artichoke hearts, drained
4 cups cooked chicken meat
10 large fresh mushrooms, quartered
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
3/4 teaspoon crushed red pepper flakes
1 (10 ounce) package frozen spinach
1 (14.5 ounce) can diced tomatoes, drained

Directions

Bring a large pot of lightly salted water to a boil. Add orzo pasta and cook for 10 minutes or until al dente; drain.

In a large saucepan over medium heat, heat the olive oil and saute the onion and garlic until tender. Pour in the chicken broth and sherry, and mix in corn with liquid, artichokes, cooked chicken, and mushrooms. Season with salt, pepper, and red pepper. Cook and stir until heated through, about 10 minutes.

Mix the spinach, tomatoes, and cooked orzo into the saucepan. Continue to cook and stir about 10 minutes, until blended and heated through.

KJ's Mushroom Chicken

Ingredients

1/2 cup butter
8 skinless, boneless chicken breasts
salt and pepper to taste
1/4 cup all-purpose flour
2 1/2 cups chicken broth
1/2 lemon, juiced
1 pound fresh mushrooms, sliced
1 (14 ounce) can artichoke hearts in water
1 tablespoon Worcestershire sauce

Directions

In large skillet melt butter or margarine. Season chicken with salt and pepper to taste. Add chicken to skillet and brown on both sides. Remove from platter and keep warm in oven.

Reduce heat under skillet to medium low. Add flour to pan drippings, stirring constantly for 2 minutes to form a roux that is golden brown. Stir in broth gradually; continue to stir until thickened. Stir in the lemon juice, mushrooms, artichoke hearts with liquid, and Worcestershire sauce. Let simmer for several minutes. Return chicken to skillet. Cover and simmer for another 20 minutes, spooning the sauce over the chicken occasionally.

Special Spring Vegetable Mix

Ingredients

2 tablespoons butter
1 cup frozen pearl onions
3 cups fresh asparagus, cut into 1-inch pieces
1 cup fresh carrots, peeled and cut into 1/4-inch coins
1 cup fresh snow peas, stemmed
1 cup frozen artichokes
1/2 teaspoon salt
1 cup frozen green peas
1/2 cup thinly sliced green scallion tops (snipping with scissors works well)
Black pepper, to taste

Directions

Heat butter in a large, deep saute pan over medium-high heat. Carefully add pearl onions; saute until golden brown, about 5 minutes. Remove pan from heat. (Can be prepared to this point a couple of hours ahead.)

Add asparagus, carrots, snow peas, artichokes, salt and 1/2 cup water to pan. Return to high heat; cover and cook until vegetables start to steam. Steam, covered, until almost tender, about 5 minutes. Add peas; continue to steam until vegetables are just tender, about 1 minute longer. Stir in scallion tops, and season with pepper and more salt, if necessary. Serve immediately.

Jonny's Easy Garbonzalicious Tangy Artichoke

Ingredients

2 (15 ounce) cans garbanzo beans (chickpeas), drained and rinsed
1 (16 ounce) can dark red kidney beans, drained and rinsed
1 (15 ounce) can light red kidney beans, drained and rinsed
1 (14 ounce) can artichoke hearts, drained, quartered
1 (6 ounce) can jumbo black olives, halved
6 radishes, chopped
2 carrots, coarsely grated

Dressing

2/3 cup extra virgin olive oil
1/3 cup red wine vinegar
1 teaspoon garlic powder
1 teaspoon Italian seasoning
1/2 teaspoon onion powder
1/4 teaspoon ground black pepper
1/4 cup sunflower seeds (optional)

Directions

Combine garbanzo beans, dark and light red kidney beans, artichoke hearts, olives, radishes, and carrots in a large glass bowl.

Whisk together the olive oil and vinegar in a small glass bowl. Add the garlic powder, Italian seasoning, onion powder, and black pepper; whisk to combine. Pour dressing over the bean mixture and toss carefully to evenly distribute. Cover and refrigerate for at least 4 hours before serving. Stir every hour to redistribute dressing.

Sprinkle with sunflower seeds to serve.

Artichoke, Mushroom and Parma Ham Tart

Ingredients

1 3/4 cups sifted all-purpose flour
2 ounces grated Parmesan cheese
2/3 cup butter, diced
1 egg, beaten
1 tablespoon olive oil
8 ounces fresh mushrooms, sliced
3 ounces Parma ham
1 (4 ounce) can artichoke hearts, drained
7/8 cup creme fraiche
4 eggs
1 teaspoon chopped flat leaf parsley
1/3 cup milk
salt to taste
ground black pepper to taste

Directions

Place flour, parmesan cheese, butter, and a pinch of salt in food processor. Process briefly. Add the egg and 1 tablespoon oil through feeder tube, adding extra oil if necessary; you should be able to bring the dough together in your hands. Wrap in plastic, and chill for 1 hour.

Roll out to fit a 9 inch quiche pan with a loose bottom. Prick all over. Chill for at least 2 hours, preferably overnight.

Line pastry with foil, and cover bottom with uncooked beans. Bake at 375 degrees F (190 degrees C) for 15 minutes. Remove foil and beans, and cook for 5 more minutes. Remove and cool.

Saute; mushrooms in 1 tablespoon olive oil for 10 minutes. Drain and cool.

Lay ham over the pastry base, and top with mushrooms and artichokes. Beat together creme fraiche, eggs, parsley, and milk. Season well with black pepper and salt; pour mixture over the ham and vegetables. Bake for 40 minutes, until golden. Serve warm or cold.

Exotic Salad

Ingredients

1 (6 ounce) can sliced mushrooms, drained
1 (6 ounce) can sliced black olives, drained
1 (6 ounce) can artichoke hearts, drained
1 (14.25 ounce) can hearts of palm, drained and sliced
1 (15 ounce) can baby corn, drained
DRESSING
1/2 cup olive oil
1/4 cup fresh lemon juice
1 clove garlic, minced
salt and pepper to taste
2 sprigs fresh parsley, chopped
4 leaves fresh basil, chopped

Directions

In a large bowl combine mushrooms, olives, artichoke hearts, hearts of palm and baby corn.

In a small bowl combine olive oil, lemon juice, garlic, salt, pepper, parsley and basil. Pour over vegetables.

Shrimp Artichoke Heart Pizza

Ingredients

1 (12 inch) prepared pizza crust
1 cup CONTADINAB® Original
Pizza Sauce
1 1/2 cups shredded mozzarella
cheese, divided
1 cup cooked, medium shrimp
3/4 cup marinated artichoke
hearts, drained and sliced
1/2 cup sliced red bell pepper
2 tablespoons chopped fresh
parsley

Directions

Spread pizza sauce over crust to within 1 inch of edge.

Sprinkle with half of cheese; top with shrimp, artichoke hearts, bell pepper and remaining cheese.

Bake according to pizza crust package directions or until crust is crisp and cheese is melted. Sprinkle with parsley.

Artichoke Spinach Lasagna

Ingredients

cooking spray
9 uncooked lasagna noodles
1 onion, chopped
4 cloves garlic, chopped
1 (14.5 ounce) can vegetable broth
1 tablespoon chopped fresh rosemary
1 (14 ounce) can marinated artichoke hearts, drained and chopped
1 (10 ounce) package frozen chopped spinach, thawed, drained and squeezed dry
1 (28 ounce) jar tomato pasta sauce
3 cups shredded mozzarella cheese, divided
1 (4 ounce) package herb and garlic feta, crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

Spray a large skillet with cooking spray and heat on medium-high. Saute onion and garlic for 3 minutes, or until onion is tender-crisp. Stir in broth and rosemary; bring to a boil. Stir in artichoke hearts and spinach; reduce heat, cover and simmer 5 minutes. Stir in pasta sauce.

Spread 1/4 of the artichoke mixture in the bottom of the prepared baking dish; top with 3 cooked noodles. Sprinkle 3/4 cup mozzarella cheese over noodles. Repeat layers 2 more times, ending with artichoke mixture and mozzarella cheese. Sprinkle crumbled feta on top.

Bake, covered, for 40 minutes. Uncover, and bake 15 minutes more, or until hot and bubbly. Let stand 10 minutes before cutting.

Greek Penne and Chicken

Ingredients

1 (16 ounce) package penne pasta
1 1/2 tablespoons butter
1/2 cup chopped red onion
2 cloves garlic, minced
1 pound skinless, boneless
chicken breast halves - cut into
bite-size pieces
1 (14 ounce) can artichoke hearts
in water
1 tomato, chopped
1/2 cup crumbled feta cheese
3 tablespoons chopped fresh
parsley
2 tablespoons lemon juice
1 teaspoon dried oregano
salt to taste
ground black pepper to taste

Directions

In a large pot with boiling salted water cook penne pasta until al dente. Drain.

Meanwhile, in a large skillet over medium-high heat melt butter, add onion and garlic and cook for 2 minutes. Add chopped chicken and continue cooking, stirring occasionally until golden brown, about 5 to 6 minutes.

Reduce heat to medium- low. Drain and chop artichoke hearts and add them, chopped tomato, feta cheese, fresh parsley, lemon juice, dried oregano, and drained penne pasta to the large skillet. Cook until heated through, about 2 to 3 minutes.

Season with salt and ground black pepper. Serve warm.

Artichoke Rice Salad

Ingredients

4 cups chicken stock
2 cups uncooked white rice
3 (6.5 ounce) jars marinated artichoke hearts, chopped
2 cups mayonnaise
1 teaspoon curry powder
salt and pepper to taste
5 green onions, chopped
1 green bell pepper, chopped
3 stalks celery, chopped
1/4 cup chopped parsley

Directions

Combine chicken stock and rice in a medium saucepan. Bring to a boil, reduce heat to low. Cook until tender, about 20 minutes.

In a small bowl, mix together artichoke marinade, mayonnaise, and curry powder. Season to taste with salt and pepper. Set aside.

In a large bowl, combine artichoke hearts, green onions, green bell pepper, parsley, and celery. Mix in cooked rice, then mix in reserved marinade mixture. Cover and chill overnight. Serve cold.

Rainbow Pasta Salad

Ingredients

1 (16 ounce) package tricolor spiral pasta
2 cups broccoli florets
1 cup chopped carrots
1/2 cup chopped tomato
1/2 cup chopped cucumber
1/4 cup chopped onion
1 (15.25 ounce) can whole kernel corn, drained
1 (6.5 ounce) jar marinated artichoke hearts, drained and halved
1 (8 ounce) bottle Italian salad dressing

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add remaining ingredients and toss to coat. Cover and refrigerate for 2 hours or overnight.

Easy Pasta Salad

Ingredients

1 pound penne pasta
1 head broccoli, cut into florets
1 red bell pepper, julienned
1 (6.5 ounce) jar marinated artichoke hearts
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 minutes. Add broccoli and cook 2 minutes more. Drain pasta and broccoli and rinse with cold water until cool.

In large bowl, combine pasta, broccoli, red bell pepper, the artichoke hearts with their marinade, Parmesan, salt and pepper. Toss, adjust seasoning and serve.

Mushroom and Artichoke Soup

Ingredients

4 (14 ounce) cans canned quartered artichoke hearts
1 cup olive oil
3 pounds thinly sliced shallots
3 small red onions, chopped
3 cloves garlic, minced
3/4 cup all-purpose flour
1/2 cup rice vinegar
1 gallon water
6 tablespoons vegetable base
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1/2 teaspoon ground cayenne pepper
1/2 teaspoon ground nutmeg
2 tablespoons dried thyme
6 dried portabella mushrooms, softened in water
3 pounds fresh mushrooms, sliced
3 pounds carrots, sliced
3/4 cup capers
3/4 cup chopped fresh parsley

Directions

Place artichokes in a food processor, slice thinly and set aside. It works well when using a 3 millimeter slicing disk.

Using a extra-large stock pot saute onions, garlic and shallots in olive oil and set on low. Cook for 15 minutes.

Sprinkle flour over onions and cook for 1 minute. Stir in vinegar and cook for approximately 3 minutes, in order for vinegar to evaporate.

Stir in water, vegetable base, salt, pepper, cayenne, nutmeg, thyme and sliced artichokes and cook for 25 minutes.

Add dried mushrooms along with the water they soaked in, fresh mushrooms and carrots. Let cook for 15 minutes.

Stir in capers and parsley, season with salt and serve.

Stuffed Sourdough Loaf

Ingredients

1 (1 pound) loaf sourdough bread
1/2 cup butter
6 cloves garlic, chopped
1 pound Monterey Jack cheese, cubed
1 (8 ounce) package cream cheese, softened
1 cup grated Parmesan cheese
2 (10 ounce) cans artichoke hearts in water, drained
1 cup shredded Cheddar cheese
4 green onions, diced

Directions

Preheat the broiler.

Cut the sourdough loaf in half and scoop out the bread.

In a medium saucepan over medium heat, melt the butter and mix together the scooped out bread pieces and garlic. Slowly cook and stir 10 minutes, or until the bread is browned. Transfer to a large bowl.

In the bowl with the bread mixture, mix the Monterey Jack cheese, cream cheese, Parmesan cheese and artichoke hearts. Spoon the mixture into the hollowed bread shell. Top with Cheddar cheese.

Broil 5 minutes, or until the bread is lightly brown and the cheeses are melted. Remove from oven and sprinkle with green onions. Slice and serve.

Caesar Baked Shrimp

Ingredients

3/4 cup Newman's Own Caesar or Light Caesar Salad Dressing
1/4 cup dry white wine (or water)
1 tablespoon small capers, rinsed
2 tablespoons chopped flat-leaf parsley
1 tablespoon chopped basil leaves
1/2 cup dry bread crumbs
1 pound large shrimp, cleaned, deveined and butterflied
1 (14 ounce) can can artichoke hearts, in brine, drained and quartered

Directions

Heat oven to 375 degrees F. Combine Newman's Own Caesar or Light Caesar Salad Dressing, wine, capers, parsley, and basil in 9x13-inch glass casserole. Remove 1/4 cup of mixture and reserve. Add shrimp and artichoke hearts to casserole; coat well with sauce.

In a small bowl, mix breadcrumbs with reserved 1/4 cup dressing mixture and sprinkle evenly over shrimp and artichokes. Bake for 20 minutes. (If desired, place casserole under broiler for a few minutes to lightly brown the top.)

Serve shrimp over couscous or rice pilaf.

Chicken With Portobello Mushrooms and

Ingredients

4 skinless, boneless chicken breast halves
2 tablespoons olive oil
1/4 cup all-purpose flour
salt and pepper to taste
1 small onion, thinly sliced
2 portobello mushrooms
1/2 cup beef broth
2 teaspoons dried tarragon
5 canned quartered artichoke hearts
1/2 cup brandy
1/4 cup lemon juice

Directions

Lightly pound chicken breasts to even thickness. Dust chicken with flour, and add salt and pepper to your taste.

In a heavy skillet, heat 1 tablespoon olive oil over medium heat. Place chicken in pan, brown on both sides, and cook through; this will take about 8 to 10 minutes. Remove from pan, and set aside.

Add remaining 1 tablespoon olive oil, and saute onions and mushrooms over medium heat for 3 to 5 minutes.

Add beef broth, lemon juice, tarragon, and artichoke hearts to the pan: heat for 2 to 3 minutes, stirring gently. Stir in brandy, and simmer for an additional 2 to 3 minutes. Return chicken to the pan, and heat through.

Mexi-Italian Salsa

Ingredients

3 roma (plum) tomatoes, chopped
1/2 onion, chopped
1 (2.25 ounce) can sliced black olives, drained
1 (6 ounce) can marinated artichoke hearts, drained and chopped
2 tablespoons lemon juice
2 cloves garlic, minced
3 tablespoons chopped fresh basil
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon Italian seasoning
1/4 teaspoon ground cumin
3 tablespoons chopped fresh cilantro
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Gently stir the tomatoes, onion, olives, and artichoke hearts in a bowl; set aside. Whisk together the lemon juice, garlic, basil, red pepper flakes, Italian seasoning, cumin, cilantro, salt, and pepper in a separate bowl. Fold the dressing into the tomato mixture.

Artichoke Cheese Dip

Ingredients

1/2 cup mayonnaise
1/2 cup shredded Cheddar
cheese
1/2 cup shredded Monterey Jack
cheese
1/8 teaspoon onion salt
1 teaspoon dried dill weed
1/8 teaspoon lemon pepper
1/2 (14 ounce) can artichoke
hearts, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the mayonnaise, Cheddar cheese, Jack cheese, onion salt, dill weed, lemon pepper and artichoke hearts. Mix well and pour into a 2 quart baking dish.

Bake uncovered for 30 minutes. Serve with toasted French bread or garlic bread.

Artichoke Dip II

Ingredients

2 (6.5 ounce) jars marinated artichoke hearts, drained and chopped
1 cup mayonnaise
1 cup grated Parmesan cheese
1 (4 ounce) can diced green chile peppers, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the artichoke hearts, mayonnaise, Parmesan cheese and chile peppers. Transfer the mixture to a 9x9 inch baking dish.

Bake in the preheated oven 20 to 25 minutes, or until lightly browned.

Artichoke-Red Pepper Tossed Salad

Ingredients

1 head iceberg lettuce, torn
1 head romaine, torn
1 (14 ounce) can water packed artichoke hearts, drained and chopped
2 medium sweet red peppers, julienned
1/2 cup thinly sliced red onion
1/2 cup olive oil
1/2 cup red wine vinegar
2 tablespoons Dijon mustard
2 teaspoons sugar
1 teaspoon seasoned salt
1/2 cup shredded Parmesan cheese

Directions

In a large bowl, combine the first five ingredients. In a jar with a tight-fitting lid, combine oil, vinegar, mustard, sugar and seasoned salt; cover and shake well. Drizzle over salad; toss to coat. Sprinkle with Parmesan cheese.

Delicious Artichoke Dip

Ingredients

1/2 cup mayonnaise
1/2 cup sour cream
1 cup grated Parmesan cheese
1 (14 ounce) can artichoke hearts,
drained
1/2 cup minced red onion
1 tablespoon lemon juice
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium-sized mixing bowl, stir together mayonnaise, sour cream, Parmesan cheese and onion. When these ingredients are combined, mix in artichoke hearts, lemon juice, salt and pepper. Transfer mixture to a shallow baking dish.

Bake at 400 degrees F (200 degrees C) for 20 minutes, or until light brown on top.

Artichoke and Spinach Swirls

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
1/2 cup mayonnaise
1/2 cup grated Parmesan cheese
1 teaspoon onion powder
1 teaspoon garlic powder
1/2 teaspoon ground black
pepper
1 (10 ounce) package frozen
chopped spinach, thawed and
well drained
1 (14 ounce) can artichoke hearts,
drained and chopped

Directions

Thaw the pastry sheets at room temperature for 40 minutes or until they're easy to handle. Heat the oven to 400 degrees F. Line a baking sheet with parchment paper.

Stir the mayonnaise, cheese, onion powder, garlic powder, black pepper, spinach and artichokes in a small bowl until the ingredients are mixed.

Unfold 1 pastry sheet on a lightly floured surface. With the short side facing you, spread half of the spinach mixture on the pastry to within 1-inch of the edges. Starting at the short sides, roll up like a jelly roll. Repeat with remaining pastry sheet and spinach mixture.

Cut each roll into 20 (1/2-inch) slices. Place 2 inches apart on prepared baking sheets.

Bake for 15 minutes or until golden. Remove from the baking sheet and cool slightly on a wire rack. Serve warm or at room temperature. Makes 40 pastries.

Green Bean Artichoke Casserole

Ingredients

3 (15.5 ounce) cans French cut green beans, drained
2 (14 ounce) cans artichoke hearts, drained
2 cups Italian seasoned bread crumbs
8 ounces grated Parmesan cheese
8 ounces shredded mozzarella cheese
2 tablespoons garlic powder
salt and pepper to taste
1/2 cup olive oil

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Pour the green beans, artichoke hearts, bread crumbs, Parmesan cheese, and mozzarella cheese into a 9x13 inch baking dish. Season with garlic powder, salt and pepper. Stir to blend everything thoroughly. Drizzle olive oil over the top, then cover the dish with aluminum foil.

Bake for 30 minutes in the preheated oven, then remove the aluminum foil, and bake for another 15 minutes to brown the top slightly.

Summer Pasta Salad II

Ingredients

1 pound rotini/corkscrew pasta
1 red bell pepper, chopped
1 small zucchini, sliced
1 small red onion, chopped
1 (2 ounce) can sliced black olives
1 (6 ounce) can artichoke hearts, drained
1/4 cup chopped fresh broccoli
1/2 pound salami, cut into strips
1/2 pound pepperoni, each piece cut into 4
1/2 pound mozzarella cheese, cut into strips
2 cups Italian-style salad dressing, divided
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1 clove garlic, chopped
salt and pepper to taste
1 tomato, quartered

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water.

In a bowl combine cooked pasta, red pepper, zucchini, onion, olives, artichoke hearts, broccoli, salami, pepperoni and mozzarella cheese. Toss until well mixed. Pour on one cup of the dressing and mix well. Cool in the refrigerator until ready to serve.

When ready to eat, toss with remaining one cup of dressing, Parmesan cheese, parsley, salt, pepper and garlic. Garnish with tomato wedges

Cheesy Spinach Casserole

Ingredients

6 ounces uncooked spaghetti
1 egg
1/4 cup milk
1/2 cup sour cream
1 (10 ounce) package frozen
chopped spinach, thawed
1/2 (14 ounce) can artichoke
hearts, drained and chopped
1 (8 ounce) package shredded
Monterey Jack cheese
4 tablespoons grated Parmesan
cheese, divided
1 teaspoon dried minced onion
salt and pepper to taste
paprika to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook spaghetti in boiling water for 8 to 10 minutes, or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish, whisk together egg, milk, and sour cream. Using a wooden spoon, stir in spinach, artichoke hearts, Monterey Jack cheese, 2 tablespoons Parmesan cheese, and cooked spaghetti. Season with minced onion, salt, and pepper. Top with a sprinkling of paprika and remaining Parmesan cheese.

Cover, and bake in preheated oven for 15 minutes. Remove cover, and bake for another 15 minutes. Let stand 2 minutes before serving.

Super Easy Dip for Artichokes or Asparagus

Ingredients

1 cup mayonnaise
1 1/2 teaspoons sesame oil
2 tablespoons soy sauce

Directions

Stir together the mayonnaise, sesame oil, and soy sauce in a small bowl. Serve as a dip for steamed vegetables.

Artichoke and Chickpea Stew

Ingredients

2 tablespoons olive oil
1 medium yellow onion, chopped
6 cloves garlic, minced
1/8 teaspoon red pepper flakes
2 carrots, chopped
4 medium roma (plum) tomatoes, chopped
1 (15 ounce) can artichoke hearts, drained and quartered
1 (15.5 ounce) can garbanzo beans, drained
1 quart low-sodium chicken broth
1 tablespoon chopped fresh sage
1 teaspoon lemon juice
salt and pepper to taste

Directions

Heat oil in a large pot over medium heat, cook the onion until translucent. Stir in the garlic and chili flakes; cook until the garlic has begun to soften, about 1 minute. Add the carrots, tomatoes, artichokes, garbanzo beans, and chicken broth. Bring to a boil over medium-high heat, then reduce heat to low and simmer until the carrots are tender.

Season with sage, lemon juice, salt, and pepper to taste. Cook for 5 to 10 minutes more to meld the flavors.

Artichoke Salsa

Ingredients

1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
3 roma (plum) tomatoes, chopped
2 tablespoons chopped red onion
1/4 cup chopped black olives
1 tablespoon chopped garlic
2 tablespoons chopped fresh basil
salt and pepper to taste

Directions

In a medium bowl, mix together the artichoke hearts, tomatoes, onion, olives, garlic, salt, and pepper. Serve chilled, or at room temperature, with tortilla chips.

Cream of Jerusalem Artichoke Soup

Ingredients

1/4 cup butter
2 onions, minced
1 pound Jerusalem artichokes,
roughly chopped
2 potatoes, peeled and cubed
1 tablespoon brandy
1 tablespoon all-purpose flour
3 cups chicken broth
3/4 cup heavy whipping cream
salt and pepper to taste
1/4 cup chopped fresh parsley, for
garnish

Directions

Melt the butter in a large pan over medium heat until foamy. Add the onions, artichokes and potatoes and cook, covered, over low heat for 10 minutes. Uncover and cook for an additional 8 minutes.

Stir in the brandy, and flour, and cook for 1 minute. Gradually stir in about 2 cups of the stock, stirring continuously, until the soup boils and thickens. Simmer for a further 5 minutes. Transfer to a food processor and puree until smooth, adding more stock if needed.

Return to the pan, add the cream and season well with salt and freshly ground black pepper, then reheat. Sprinkle with the chopped parsley, to serve.

Holiday Hot Spinach Dip

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained
1/2 cup red bell pepper, diced
1 tablespoon minced garlic
1 (6.5 ounce) jar artichoke hearts, drained and mashed
1/2 cup sour cream
1/2 cup grated Parmesan cheese
salt and ground black pepper to taste
1/4 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together spinach, bell pepper, garlic, artichokes, sour cream, and parmesan cheese. Season with salt and pepper. Mixture will be thick, add cream to thin to dip consistency. Spoon into a 1 quart baking dish.

Bake for 20 minutes, or until bubbly. Serve with crackers.

New Year Three-Bean and Artichoke Salad

Ingredients

1 (15.5 ounce) can Great Northern beans, drained
1 (15.5 ounce) can garbanzo beans, drained
1 (15.5 ounce) can black-eyed peas, drained
1 (13.75 ounce) can marinated artichoke hearts, drained and chopped
4 green onions, chopped
2 large tomatoes, diced
3 cloves garlic, minced
3 tablespoons olive oil
3 tablespoons balsamic vinegar
1/4 cup chopped fresh parsley
2 teaspoons crushed dried oregano
1 teaspoon ground black pepper

Directions

Mix the Great Northern beans, garbanzo beans, black-eyed peas, artichokes, green onions, tomatoes, and garlic together in a bowl. Toss with the olive oil, balsamic vinegar, parsley, oregano, and black pepper until well mixed. Refrigerate for 1 hour before serving.

Smoked Salmon Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 tablespoon olive oil
1 cup smoked salmon, cut into
1/2 inch pieces
1/2 (6 ounce) jar marinated
artichoke hearts, drained and
quartered
2 tablespoons chopped sun-dried
tomatoes
2 cups shredded mozzarella
cheese

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Spread the olive oil over the pizza crust, then sprinkle with the smoked salmon, artichokes, and sun-dried tomatoes. Sprinkle the mozzarella cheese evenly over the pizza.

Bake in the preheated oven until the cheese has melted and is bubbly, 10 to 15 minutes.

Artichoke Salad II

Ingredients

1 (.7 ounce) package dry Italian-style salad dressing mix
1 cup low fat sour cream
4 cups chopped romaine lettuce
1 cup chopped red bell pepper
1 cup chopped broccoli
1 cup sliced fresh mushrooms
1/4 cup diced onion
1 (14 ounce) can artichoke hearts, drained and chopped

Directions

In a small bowl, whisk together the sour cream and Italian dressing mix.

In a large bowl, toss together the lettuce, red pepper, broccoli, mushrooms, onion and artichoke hearts. Top with dressing and toss until evenly coated. Refrigerate until ready to serve.

Sunchoke and Sausage Soup

Ingredients

4 slices turkey bacon, diced
1 (16 ounce) package turkey sausage, casings discarded, coarsely chopped
1 pound Jerusalem artichokes, peeled, halved, and cut into 1/2-inch slices
6 small white potatoes, peeled and halved
3 stalks celery, diced
1/2 large onion, diced
1 leek, white and light green parts only, chopped
3 cups chopped fresh spinach
2 cloves garlic, minced
1 quart chicken stock
1/2 cup chopped fresh parsley
2 tablespoons chopped fresh basil
2 tablespoons chopped fresh oregano
1 pinch cayenne pepper
1 pinch ground paprika
salt and pepper to taste
1/4 cup all-purpose flour
1 cup water

Directions

Place the turkey bacon, turkey sausage, artichokes, potatoes, celery, onion, leek, spinach, and garlic into a large saucepan. Pour in the chicken stock, and season with parsley, basil, oregano, cayenne pepper, paprika, salt, and pepper. Cover, and bring to a simmer over medium-high heat. Reduce heat to medium-low, and simmer 45 minutes.

Stir the flour into the water until no lumps remain. Stir into the simmering soup, and continue simmering, covered, 30 minutes until thickened, stirring occasionally.

Spinach, Artichoke and Crab Wontons

Ingredients

1 cup mayonnaise
1 cup grated Parmesan cheese
2 cups shredded mozzarella cheese
1 (14 ounce) can artichoke hearts, drained and chopped
1/2 (10 ounce) package frozen chopped spinach, thawed and drained
1/2 (6 ounce) can crabmeat
1 clove garlic, minced
1/2 teaspoon onion powder
1/4 teaspoon ground black pepper
1/4 teaspoon ground white pepper
1 (16 ounce) package wonton wrappers
1/2 cup diced green onion

Directions

Preheat an oven to 350 degrees F (175 degrees C). Mix mayonnaise, Parmesan cheese, mozzarella cheese, artichoke hearts, spinach, crabmeat, garlic, onion powder, black pepper, and white pepper in a bowl. Set aside.

Place wonton wrappers into mini muffin tins and bake in the preheated oven until lightly golden, about 5 minutes. Remove from oven and scoop about 1 teaspoon of the crab mixture into each wrapper. Return to the oven and continue baking until wontons are golden brown and the filling is hot, about 5 minutes more. Garnish with green onions and serve immediately.

Corn Relish Salad

Ingredients

2 cups fresh or frozen corn
3 medium tomatoes, seeded and chopped
1 medium green pepper, diced
1/2 cup chopped red onion
1/2 cup sliced celery
1 (2.25 ounce) can sliced ripe olives, drained
1 (6.5 ounce) jar marinated artichoke hearts, undrained
1/4 cup reduced-fat Italian salad dressing
5 fresh basil leaves, finely chopped
1/2 teaspoon garlic powder
1/2 teaspoon dried oregano
1/4 teaspoon lemon-pepper seasoning

Directions

In a large bowl, combine the first six ingredients. In another bowl, combine the artichoke, salad dressing, basil, garlic powder, oregano and lemon-pepper. add to corn mixture and toss gently. Cover and refrigerate for at a least 6 hours before serving.

Cheesy Artichoke Dip by Jean Carper

Ingredients

2 (8 ounce) packages frozen artichoke hearts
1 1/2 cups fat-free cottage cheese
4 ounces herbed goat cheese (chevre)
4 teaspoons Dijon mustard
3 tablespoons fresh lemon juice
2 garlic cloves, crushed
1 tablespoon Worcestershire sauce
1/3 cup light mayonnaise
1/3 cup fat-free half-and-half
1 cup chopped chives
Salt and pepper, to taste
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees.

Cook artichokes according to package directions; chop roughly. Set aside.

In a food processor, mix all ingredients except artichokes and Parmesan cheese until smooth.

Stir in artichokes. Pour mixture into a 9-inch baking dish. Sprinkle with Parmesan.

Bake for 30 minutes. If top hasn't browned, put under broiler.

Let sit for 15 minutes before serving (it may be watery when first removed from the oven). Serve with toasted whole-wheat pita chips.

Cream of Artichoke Soup II

Ingredients

5 whole artichokes
2 leeks, finely chopped
1 tablespoon butter
6 cups chicken broth
2 cups milk
salt and pepper to taste

Directions

In a steamer or in a colander over boiling water, steam artichokes 45 minutes, until tender.

While artichokes are steaming, heat butter in a large pot over medium heat. Saute leeks in butter until translucent. Remove from heat.

Scrape the flesh from each artichoke leaf and place in the pan with the leeks. Scrape the prickly choke away from the heart of the artichokes, chop the hearts and add to the leek mixture. Return to medium heat and stir to combine. Pour in broth and heat through. Slowly stir in milk, but do not boil. Season with salt and pepper. Serve hot.

Shiitake Scallopine

Ingredients

1 pound angel hair pasta
1/4 cup extra virgin olive oil
2 cloves garlic, minced
2 bulbs shallots, minced
1 pound shiitake mushrooms,
thinly sliced
1/2 teaspoon dried thyme
1/2 cup white wine
4 (6 ounce) cans marinated
artichoke hearts, drained and
chopped
1/4 cup small capers

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large heavy skillet over low heat; sweat garlic and shallots until they start to become aromatic. Increase heat to medium and add mushrooms and thyme; saute until mushrooms begin to soften, about 3 minutes. Deglaze pan with wine and simmer 2 minutes. Stir in artichokes and capers and simmer 2 to 3 minutes more.

Pour mushroom mixture over pasta and serve.

Crabmeat Sycamore

Ingredients

2 pounds jumbo lump crabmeat
3 pounds Swiss cheese, shredded
2 (11 ounce) cans artichoke hearts, drained
6 tablespoons butter
2 tablespoons green onion, finely chopped
1/4 cup all-purpose flour
2 1/2 cups whole milk
1/4 cup dry sherry
1 teaspoon hot pepper sauce to taste
1 teaspoon Worcestershire sauce
2 teaspoons minced fresh parsley
salt and pepper to taste
2 cups bread crumbs
1 tablespoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Layer the crabmeat, Swiss cheese, and artichoke hearts in two layers each into the bottom of the prepared casserole dish.

Melt the butter in a skillet. Cook the green onion in the butter until softened. Stir in the flour until smooth. Slowly add the milk while stirring and continue cooking and stirring until thick. Add the sherry, hot sauce, Worcestershire sauce, and parsley. Season with salt and pepper. Pour the sauce over the layers in the casserole dish. Sprinkle breadcrumbs and paprika over the top.

Bake in the preheated oven until bubbly, about 30 minutes.

Artichoke & Spinach Dip Restaurant Style

Ingredients

4 cloves garlic
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (14 ounce) can artichoke hearts, drained and chopped
1 (10 ounce) container Alfredo-style pasta sauce
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1/2 (8 ounce) package cream cheese, softened

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place garlic in a small baking dish. Bake in the preheated oven 20 to 30 minutes, until soft. Remove from heat. When cool enough to touch, squeeze softened garlic from skins.

In an 8x8 inch baking dish, spread the roasted garlic, spinach, artichoke hearts, Alfredo-style pasta sauce, mozzarella cheese, Parmesan cheese and cream cheese.

Cover and bake in the preheated oven 30 minutes, or until cheeses are melted and bubbly. Serve warm.

Artichoke Mashed Potatoes

Ingredients

4 large baking potatoes, peeled and quartered
1 (15 ounce) can artichoke hearts in water, drained
1 teaspoon minced garlic, or to taste
1/2 cup hot milk
1/4 cup softened butter
salt and pepper to taste

Directions

Place potatoes in a large pot with enough water to cover. Bring to a boil over high heat, then reduce heat to medium-low. Cover and simmer until tender, 15 to 20 minutes; drain.

Meanwhile, puree the artichokes and garlic with the milk until smooth.

Place drained potatoes in a mixing bowl and mash with a potato masher until smooth. Stir in softened butter and artichoke puree until the butter has melted. Season to taste with salt and pepper.

Chicken and Artichoke Pizza with Fresh Tomatoes

Ingredients

3 TysonB® Fresh Boneless,
Skinless Chicken Breasts
1 (6 ounce) jar marinated artichoke
hearts, undrained
1 large clove garlic, minced
1 (10 ounce) package prebaked
pizza crust
4 Roma tomatoes, sliced
1/2 teaspoon dried basil leaves
1 1/2 cups shredded mozzarella
cheese

Directions

Preheat oven to 425 degrees F. Wash hands. Cut chicken into 3/4-inch pieces. Wash hands and cutting board. Drain artichoke hearts, reserving liquid. Coarsely chop artichoke hearts.

Place artichoke liquid in large nonstick skillet and bring to boil over medium-high heat. Cook until most of liquid has evaporated, about 1 minute. Add chicken and garlic to skillet. Cook chicken 3 to 5 minutes or until done (internal temp 170 degrees F). Stir in artichoke hearts. Remove from heat.

Place pizza crust on baking sheet; top evenly with tomato slices. Top with chicken mixture; sprinkle with basil. Top with cheese. Bake 12 to 17 minutes or until hot and cheese is melted.

SERVING SUGGESTION: Cut pizza into wedges and serve with tossed salad. Refrigerate leftovers.

The Perfect Hot Artichoke and Spinach Dip

Ingredients

1/3 cup chopped green onions
1 jalapeno pepper, seeded and finely chopped
3 cloves garlic, pressed
1 cup sour cream
1 cup mayonnaise
1 1/4 cups shredded mozzarella cheese, divided
3/4 cup freshly grated Parmesan cheese, divided
1 (10 ounce) bag spinach, chopped
1 (14 ounce) can artichoke hearts, drained and chopped
1 tablespoon fresh lemon juice

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine green onions and jalapeno. Stir in pressed garlic.

In an 8x10 inch glass baking dish, mix sour cream and mayonnaise. Stir in green onions mixture. Blend in 1 cup mozzarella and 1/2 cup Parmesan. Stir in spinach and artichokes. Spread mixture evenly across the baking dish. Sprinkle lemon juice on top, and cover with aluminum foil.

Bake in a preheated oven about 20 minutes. Remove, and sprinkle with remaining 1/4 cup mozzarella and 1/4 cup Parmesan. Return to oven, and bake until lightly browned, about 5 minutes more.

Finger Lickin' Rock and Roll Artichokes

Ingredients

1 (8 ounce) can artichoke hearts,
drained
3/4 cup mayonnaise
1/2 cup grated Parmesan cheese
1/2 cup shredded Monterey Jack
cheese
1 teaspoon garlic powder
1 teaspoon seasoning salt
1 teaspoon soy sauce
1 teaspoon hot pepper sauce

Directions

In a medium bowl, mix together artichoke hearts, mayonnaise, Parmesan cheese, Monterey Jack cheese, garlic powder, seasoning salt, soy sauce and hot pepper sauce. Chill in the refrigerator until serving.

Shrimp Artichoke Dip

Ingredients

1 cup shredded Cheddar cheese
1 cup grated Parmesan cheese
1 (14 ounce) can artichoke hearts,
drained
1/2 cup chopped green onions
1/2 teaspoon garlic salt
1/2 cup mayonnaise
1 cup cooked and peeled shrimp
paprika, for garnish

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix together Cheddar cheese, Parmesan cheese, artichoke hearts, green onions, garlic salt, mayonnaise and shrimp. Sprinkle with paprika.

Bake in the preheated oven 20 minutes, or until bubbly and lightly browned.

Red Potato, Asparagus, and Artichoke Salad

Ingredients

18 small red potatoes
3 pounds fresh asparagus,
trimmed
2 (14 ounce) cans artichoke
hearts, drained and quartered
3 tablespoons Dijon mustard
1/4 cup fresh lemon juice
3/4 cup olive oil
salt and ground black pepper to
taste
1/4 teaspoon cayenne pepper, or
to taste
5 tablespoons minced fresh
chives

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow to cool completely before cutting into bite-size cubes. Transfer to a large bowl

Bring a large pot of salted water to a boil over high heat. Add the asparagus spears, and cook until tender, about 3 minutes depending on size. Drain and immediately plunge into cold water to stop cooking. Cut the asparagus spears into 1 inch pieces. Place in the bowl with the potatoes. Stir in the artichokes, breaking them apart slightly as you put them in the bowl.

Combine the mustard and lemon juice in a bowl; whisk the oil gradually into the mustard and lemon juice until smooth. Season with salt, pepper, and cayenne pepper to taste. Drizzle over the vegetables; toss to coat. Sprinkle with chives to serve.

Hot Artichoke and Spinach Dip II

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup mayonnaise
1/4 cup grated Parmesan cheese
1/4 cup grated Romano cheese
1 clove garlic, peeled and minced
1/2 teaspoon dried basil
1/4 teaspoon garlic salt
salt and pepper to taste
1 (14 ounce) can artichoke hearts, drained and chopped
1/2 cup frozen chopped spinach, thawed and drained
1/4 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish.

In a medium bowl, mix together cream cheese, mayonnaise, Parmesan cheese, Romano cheese, garlic, basil, garlic salt, salt and pepper. Gently stir in artichoke hearts and spinach.

Transfer the mixture to the prepared baking dish. Top with mozzarella cheese. Bake in the preheated oven 25 minutes, until bubbly and lightly browned.

Romantic Chicken with Artichokes and

Ingredients

4 skinless, boneless chicken breast halves
salt and pepper to taste
1 tablespoon olive oil
1 tablespoon butter
1 (14 ounce) can marinated quartered artichoke hearts, drained, liquid reserved
1 cup sliced fresh mushrooms
1 cup white wine
1 tablespoon capers

Directions

Season chicken with salt and pepper. Heat oil and butter in a large skillet over medium heat. Brown chicken in oil and butter for 5 to 7 minutes per side; remove from skillet, and set aside.

Place artichoke hearts and mushrooms in the skillet, and saute until mushrooms are brown and tender. Return chicken to skillet, and pour in reserved artichoke liquid and wine. Reduce heat to low, and simmer for about 10 to 15 minutes, until chicken is no longer pink and juices run clear.

Stir in capers, and simmer for another 5 minutes. Remove from heat; serve immediately.

Spinach Alfredo Pizza

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (10 ounce) container Alfredo Sauce
1 (6 ounce) can sliced mushrooms, drained
1 (10 ounce) can artichoke hearts, drained and quartered
1/2 cup grated Parmesan cheese
4 cups shredded mozzarella cheese
2 unbaked pizza crusts
2 tablespoons olive oil
1 (2.25 ounce) can sliced black olives (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spread pizza crusts out onto baking sheets or pizza pans.

Place the spinach and Alfredo sauce in a saucepan, and warm over medium heat. Stir occasionally. Spread 1 tablespoon of olive oil onto each pizza crust. Spoon half of the Alfredo and spinach onto each crust, then arrange artichoke hearts over the sauce layer. Top each pizza with half of the mozzarella cheese and Parmesan cheese. Sprinkle mushrooms and black olives on top.

Bake pizzas one at a time for 20 minutes in the preheated oven, or until the bottom is nicely browned.

Hot Crab and Jalapeno Dip

Ingredients

1 1/2 teaspoons olive oil
1/2 cup chopped red bell pepper
1 (14 ounce) can artichoke hearts,
drained and chopped
1 cup mayonnaise
1/2 cup grated Parmesan cheese
1/4 cup sliced green onions
1 tablespoon Worcestershire
sauce
1 tablespoon finely chopped
jalapeno peppers
1/2 teaspoon celery salt
1/2 pound crabmeat
1 1/2 teaspoons lemon juice
1/3 cup toasted sliced almonds

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat the olive oil in a medium saucepan over medium heat. Stir in the red bell pepper. Cook 5 minutes, or until tender.

In a medium bowl, mix together red bell pepper, artichoke hearts, mayonnaise, Parmesan cheese, green onions, Worcestershire sauce, jalapeno peppers, celery salt, crabmeat and lemon juice.

Transfer the mixture to an 8x8 inch baking dish. Sprinkle with almonds. Bake in the preheated oven 30 minutes, or until bubbly and lightly browned.

Garlic Sauteed Artichokes

Ingredients

2 large artichokes (about 1 pound each)
3 cloves garlic, chopped
2 tablespoons butter

Directions

Rinse artichokes under cold water, and use a sharp knife to cut the top 1/3 off of each one. Trim the stems to about 1 inch, and remove the smaller leaves from around the base. Use scissors to remove any remaining leaf tips. Cut each artichoke in half from the bottom to the top, then use a spoon to scrape out the hairy choke. Rinse again to remove any residual hairs.

Melt the butter in a large skillet over medium heat. Add the garlic, and saute for about 1 minute to flavor the butter. Arrange artichoke halves cut-side down in the skillet. Saute for about 5 or 10 minutes, or until lightly browned. Reduce heat to low, and pour in about 1/4 cup of water, cover, and let steam for 15 to 20 minutes, or until the artichokes are tender. A fork should easily pierce the stem.

Eggs BenaBabs

Ingredients

1 tablespoon olive oil
2 tablespoons white vinegar
1 quart water
4 artichokes, uncooked and trimmed to the heart
1 recipe Hollandaise Sauce
4 eggs
1 cup black olives, sliced
1/2 cup chopped fresh chives

Directions

Bring olive oil, 1 tablespoon vinegar, and water to boil in a large pot. Place artichoke hearts in the mixture, and boil 30 minutes, or until tender; drain.

Prepare Hollandaise Sauce according to recipe directions.

Fill a large saucepan with 3 inches of water. Bring water to a gentle simmer, and add remaining vinegar. Carefully break eggs into simmering water, and allow to cook for 3 to 5 minutes. Yolks should still be soft in center. Remove eggs from water with a slotted spoon and set on a warm plate.

Place artichoke hearts on a serving platter. Place a poached egg on top of each artichoke heart. Cover with hollandaise sauce. Sprinkle olives on top of sauce. Sprinkle chives around platter.

Veal Forestiere

Ingredients

1 1/2 pounds thin veal cutlets
1/4 cup all-purpose flour for coating
3 tablespoons butter
1 tablespoon minced garlic
1 tablespoon minced shallot
1/2 pound crimini mushrooms, sliced
1/2 cup Marsala wine
1/2 cup veal stock
1 (10 ounce) can artichoke hearts, drained and sliced
salt and pepper to taste

Directions

Lightly flour veal cutlets, and shake off the excess. Melt butter in a large skillet over medium-high heat. Place cutlets in pan, and cook 1 to 2 minutes per side, until browned and nearly cooked through. Remove veal from pan, and set aside.

Saute garlic and shallots in skillet until shallots are tender. Stir in mushrooms, and continue to cook until mushrooms begin to sweat. Pour in the wine; cook 2 to 3 minutes more, stirring with a spoon to scrape the bottom of the pan. Pour in stock, and simmer 5 to 10 minutes, or until liquid begins to reduce.

Return veal to pan with artichokes, and cook until heated through. Season with salt and pepper. To serve, arrange the veal on plates, and spoon the sauce over.

Uncle Howie's Favorite Artichoke Dip

Ingredients

1 (8 ounce) package cream cheese, softened
2 (6.5 ounce) jars marinated artichoke hearts, drained and chopped
1/2 cup mayonnaise
2 cloves garlic, pressed
1 red bell pepper, chopped
1/2 cup shredded Swiss cheese
1/3 cup green onions, sliced

Directions

In a medium bowl, mix the cream cheese, artichoke hearts, mayonnaise, garlic, red bell pepper, Swiss cheese and green onions.

Tri-Colored Pasta with Feta Cheese

Ingredients

1 (16 ounce) package dry rainbow radiatore pasta
1 cup sliced black olives
1 (6.5 ounce) jar artichoke hearts, drained and quartered
8 ounces feta cheese, broken into 1/2 inch pieces
3 cloves garlic, minced
4 tablespoons olive oil
1 tablespoon red wine vinegar
1/2 cup red bell pepper, diced
ground black pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, olives, artichoke hearts, feta cheese, garlic, olive oil, red wine vinegar, bell pepper and black pepper to taste. Toss together and refrigerate 1-4 hours before serving.

Elegant Artichokes

Ingredients

5 medium artichokes
2 medium lemons, sliced
2 garlic cloves, minced
LEMON-PEPPER DIP:
1 cup vegetable oil
1/4 cup lemon juice
1/4 cup red wine vinegar
2 tablespoons spicy brown mustard
3 garlic cloves, minced
1 teaspoon salt
3/4 teaspoon pepper
1/2 cup diced green pepper
2 tablespoons sliced green onion

Directions

Cut off stem at base of artichoke. Cut 1 inch from the top. With scissors, snip the tip end of each leaf. Remove outer leaves. Rub cut ends of leaves with lemon juice. In a Dutch oven or soup kettle, combine the artichokes, lemon slices and garlic; cover with water. Bring to a boil. Reduce heat; cover and simmer for 30-45 minutes or until tender. Drain, then arrange on a serving platter. Refrigerate for 1 hour.

For dip, in a bowl, whisk together the oil, lemon juice, vinegar, mustard, garlic, salt and pepper. Stir in green pepper and onion. Serve with artichokes.

Rigatoni alla Puttanesca e Arrabbiata

Ingredients

3 slices bacon
1 teaspoon olive oil
1 teaspoon garlic, minced
1 pinch red pepper flakes, or to taste
3 tomatoes - peeled, seeded and chopped
5 artichoke hearts, drained and chopped
1/4 cup chopped kalamata olives
1 tablespoon capers, rinsed and drained
salt and pepper to taste
2 cups uncooked rigatoni pasta
2 ounces crumbled feta cheese, for topping
1/4 cup chopped fresh flat-leaf parsley, for garnish

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on paper towels, and crumble into large pieces.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the rigatoni pasta and cook until al dente, about 13 minutes. Drain, and place pasta into a large bowl.

Place olive oil in another skillet, and heat over medium-high heat. Stir in the garlic, and cook until fragrant, about 1 minute. Mix in the bacon, red pepper flakes, tomatoes, artichokes, olives, and capers. Cook and stir until heated through, about 5 minutes. Season to taste with salt and pepper.

Add bacon-vegetable mixture to pasta, and toss until evenly mixed. Divide between two serving plates. Sprinkle with feta cheese, and garnish with parsley. Serve immediately.

Antipasto Platter

Ingredients

2 heads iceberg lettuce
1 tablespoon garlic powder
1 tablespoon dried oregano
1 (8 ounce) bottle Italian-style salad dressing
1 pound thinly sliced cooked ham
2 1/2 pounds sliced provolone cheese
1/2 pound Genoa salami, thinly sliced
1/4 pound Capicola sausage, sliced
1/4 pound pepperoni sausage, sliced
1/4 pound prosciutto, thinly sliced
1/4 pound thinly sliced roast beef
1 cup fresh mushrooms
1 (6 ounce) can marinated artichoke hearts
1 (7 ounce) jar roasted red peppers
1 (6 ounce) can sliced black olives
3/4 cup sliced pepperoncini peppers
1 (5 ounce) jar sliced pimento-stuffed green olives
1/2 cup crumbled Gorgonzola cheese
1/2 pound mozzarella cheese, sliced
1/4 cup grated Parmesan cheese

Directions

Remove large outer leaves from the heads of lettuce. Arrange approximately 1/3 in a layer on a large serving platter. Sprinkle with 1/3 garlic powder, 1/3 crushed oregano and desired amount of Italian-style salad dressing. Layer with cooked ham and Provolone cheese.

Layer Provolone cheese with another 1/3 of the lettuce leaves, 1/3 garlic powder, 1/3 crushed oregano, desired amount of Italian-style salad dressing, Genoa salami and Capicola sausage.

Repeat layering with remaining lettuce, garlic powder, crushed oregano, Italian-style salad dressing, pepperoni sausage, prosciutto and roast beef.

Layer with mushrooms, marinated artichoke hearts, roasted red peppers, black olives, pepperoncini and pimento-stuffed green olives. Sprinkle with more Italian-style salad dressing, as desired.

Top with Gorgonzola cheese, mozzarella cheese and Parmesan cheese. Cover and chill in the refrigerator until serving.

Lemon and Mustard Dipping Sauce for Artichokes

Ingredients

1 1/2 cups chicken broth
2 tablespoons lemon juice
2 teaspoons prepared mustard
1 pinch garlic powder
black pepper to taste
2 tablespoons cornstarch
1/4 cup water

Directions

Pour broth and lemon juice into a saucepan, and set over high heat. Stir in mustard, garlic powder, and black pepper. Bring to a boil.

In a small bowl, stir together cornstarch and water. Pour into boiling mixture, and stir well. Reduce heat to medium, and simmer until sauce thickens.

Greek Salad

Ingredients

1 (14 ounce) can artichoke hearts, drained and quartered
1 large cucumber, peeled, halved lengthwise, sliced crosswise
2 medium tomatoes, cut into wedges
1 yellow bell pepper, sliced into thin strips
1 small sweet onion, halved and sliced
1 (3.25 ounce) can ripe black olives (can substitute kalamata olives for more intense flavor)
5 tablespoons CRISCO® Oil
2 1/2 tablespoons white wine vinegar
1 1/2 teaspoons dried oregano
1 teaspoon grated lemon peel
1/2 cup crumbled feta cheese
6 cups assorted salad greens, washed, dried and chopped or torn

Directions

Place artichokes, cucumber, tomatoes, bell pepper, onion and olives in a large serving bowl.

Whisk CRISCO® oil, vinegar, oregano and lemon peel in small bowl to blend. Season dressing to taste with salt and pepper.

Pour dressing evenly over vegetables and let marinate for about 30 minutes.

Add salad greens, toss to coat and sprinkle with feta cheese. Serve.

Ricotta and Artichoke-Stuffed Chicken Breasts

Ingredients

1 cup ricotta cheese
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
1 teaspoon dried basil
2 skinless, boneless chicken breast halves
1 pinch freshly ground black pepper
1 pinch ground cumin

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

In a medium bowl, stir together the ricotta cheese, artichoke hearts, basil, pepper, and cumin. Place the chicken breasts on a flat surface, and cut from one side through the middle of the breast to within one half inch of the other side. Open the two sides and spread them out flat like an open book. Spread the chicken with the ricotta mixture, and roll up. Place the rolls in prepared baking dish, seam side down.

Bake in preheated oven until juices run clear, about 30 minutes. Cool slightly before slicing and serving.

Quick Artichoke Pasta Salad

Ingredients

1 cup salad macaroni, or other medium-size pasta
1 (6.5 ounce) jar marinated artichoke hearts
1/2 cup mushrooms, quartered
1 cup cherry tomatoes, halved
1 cup pitted black olives
1 tablespoon chopped fresh parsley
1/2 teaspoon dried basil
1/2 tablespoon dried oregano
2 cloves garlic, minced
salt and pepper to taste

Directions

Bring a large pot of salted water to boil; add pasta and boil until al dente. Drain well and rinse with cold water.

In a large mixing bowl, combine pasta, artichoke hearts, mushrooms, tomatoes, olives, parsley, basil, oregano, garlic, salt and pepper; toss well. Refrigerate for at least 4 hours. Before serving, season the pasta dish with salt and pepper to taste.

Turkish Fish Stew

Ingredients

3 cups water
1 1/2 cups dry couscous
2 tablespoons olive oil
1 small white onion, chopped
1 green bell pepper, chopped
2 cloves garlic, minced
1 cup marinated artichoke hearts,
liquid reserved
2 teaspoons capers, liquid
reserved
12 small green olives
1 (14.5 ounce) can chopped
stewed tomatoes, drained
2 tablespoons white wine
(optional)
1 tablespoon lemon juice
1 cup water
2 teaspoons sumac powder
1 1/2 teaspoons crushed red
pepper flakes
1 teaspoon dried basil
1 teaspoon cumin
1 teaspoon minced fresh ginger
root
ground black pepper to taste
1 pound tilapia fillets, cut into
chunks

Directions

In a medium saucepan, bring 3 cups water to a boil, and stir in the couscous. Remove from heat, cover, and let sit 5 minutes.

Heat the olive oil in a skillet over medium heat, and saute the onion and green pepper about 5 minutes, until tender. Mix in the garlic, and continue to cook and stir about 2 minutes. Mix in the artichoke hearts with reserved liquid, capers with reserved liquid, and olives. Stir in the tomatoes, wine, lemon juice, and 1 cup water (or enough to attain desired thickness). Season with sumac powder, red pepper, basil, cumin, ginger, and pepper.

Bring the mixture to a boil, and mix in the fish chunks. Reduce heat, and simmer 10 minutes, or until the fish is easily flaked with a fork. Serve over couscous.

Artichoke Tetrazzini

Ingredients

1 (8 ounce) package linguini pasta
1 cup fresh sliced mushrooms
1/4 cup chopped onion
2 tablespoons butter
1/8 teaspoon dried thyme
2 tablespoons all-purpose flour
1 (10.5 ounce) can condensed chicken broth
1 cup half-and-half cream
1 (6 ounce) can marinated artichoke hearts
1/4 cup grated Parmesan cheese

Directions

Cook linguini in a large pot of boiling salted water until tender.

Meanwhile, saute mushrooms and onion in butter or margarine with thyme. Remove from heat. Stir in flour. Then stir in chicken broth and half and half. Return to heat, and stir until the sauce boils and thickens. Strain artichokes, and stir the liquid into the sauce. Add the fresh Parmesan.

Drain linguini, and toss with sauce. Fold in the strained artichokes. Serve immediately.

Egg Pesto Breakfast Wrap

Ingredients

2 eggs
1 1/2 teaspoons reduced-fat sour cream
1/4 cup shredded reduced-fat Cheddar cheese
2 tablespoons finely chopped onion
1 1/2 teaspoons prepared pesto sauce
3 grape tomatoes, sliced
1 slice turkey bacon
1/2 ounce marinated artichoke hearts, drained and thinly sliced
1 10-inch flour tortilla
salt and pepper to taste

Directions

Beat the eggs in a bowl with the sour cream until blended, and stir in the Cheddar cheese.

Spray a skillet with cooking spray, and cook and stir the onion and pesto sauce over medium heat until the onion is translucent, about 6 minutes. Stir in the tomatoes, and pour the egg mixture into the skillet. Cook and stir the egg mixture until the eggs are cooked but not dry, about 3 minutes. Remove eggs from the skillet, and set aside.

Place the turkey bacon into the skillet, and fry, flipping once, until the bacon is thoroughly cooked and starting to crisp, about 3 minutes per side. When the bacon is cooked, place the artichokes into the skillet to heat for about 1 minute, and remove the bacon and artichokes from the pan.

Spray the skillet with cooking spray, and place the tortilla into the hot skillet. Heat the tortilla until warm and flexible, and remove to a plate.

Spoon the eggs, turkey bacon, and artichokes into the center of the tortilla, and season with salt and pepper. Fold the bottom 2 inches of the tortilla up to enclose the filling, and wrap tightly.

Carrie's Artichoke and Sun-dried Tomato Pasta

Ingredients

1 (8 ounce) package fresh fettuccine
4 tablespoons butter
3 cloves garlic, crushed
1 (8 ounce) package sliced mushrooms
1/2 medium onion, chopped
10 ounces marinated artichoke hearts
2/3 (8 ounce) jar sun-dried tomatoes, packed in oil
1 (2 ounce) can sliced black olives, drained
1 teaspoon black pepper
1 ripe tomato, chopped
2 tablespoons lemon juice
1 cup dry white wine
1 cup Parmesan cheese

Directions

Cook pasta in boiling water until done. Drain.

Melt butter over medium heat in a large saucepan. Saute onions, mushrooms, and garlic until tender. Stir in sun-dried tomatoes, olives, artichoke hearts, wine, and lemon juice. Bring to a boil; cook until liquid is reduced by a third, about 4 minutes.

Toss pasta with sauce. Top with tomatoes and cheese, add pepper to taste, and serve.

Lemon Artichoke Soup

Ingredients

1/4 cup butter
1/2 cup minced onion
1/2 cup minced celery
1/2 cup minced carrots
1 clove garlic, minced
3 cups chicken broth
2 cups chopped artichoke hearts
1 teaspoon salt
1 teaspoon ground black pepper
1 lemon, halved
3 cups half and half

Directions

Melt the butter in a saucepan over medium heat. Add the onion, celery, carrot, and garlic; cook until the onion and garlic are translucent. Stir in the chicken broth, artichoke hearts, salt, and pepper and simmer 10 minutes. Transfer mixture to a blender and puree until smooth; return the mixture to the saucepan. Squeeze one lemon half into the pan. Place the other lemon half into the saucepan. Bring to a boil. Reduce heat to low and simmer another 10 minutes. Remove the lemon half from the pan and pour in the half and half; stir. Continue to simmer until thoroughly heated, about 10 minutes.

Mediterranean Pasta

Ingredients

1 (8 ounce) package linguine pasta
3 slices bacon
1 pound boneless chicken breast half, cooked and diced
salt to taste
1 (14.5 ounce) can peeled and diced tomatoes with juice
1/4 teaspoon dried rosemary
1/3 cup crumbled feta cheese
2/3 cup pitted black olives
1 (6 ounce) can artichoke hearts, drained

Directions

Bring a large pot of lightly salted water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Season chicken with salt. Stir chicken with bacon in a large skillet or saucepan. Add tomatoes and rosemary, and simmer 20 minutes. Stir in feta cheese, olives and artichoke hearts and cook until heated through. Toss with fresh cooked pasta and serve warm. Garnished with extra feta if desired.

Artichoke Tuna Toss

Ingredients

3 1/2 cups water
1/4 cup butter or margarine
2 (4.6 ounce) packages garlic and olive oil vermicelli mix
1 (16 ounce) can artichoke hearts, undrained and quartered
2 (6 ounce) cans light water-packed tuna
1 (10 ounce) package frozen peas
1 tablespoon olive or vegetable oil
1 tablespoon cider or red wine vinegar
4 cloves garlic, minced

Directions

In a saucepan, bring water and butter to a boil. Stir in vermicelli with contents of seasoning packets, artichokes, tuna, peas, oil, vinegar and garlic. Return to a boil; cook, uncovered, for 8-10 minutes or until vermicelli is tender. Let stand 5 minutes before serving.

Spinach Artichoke Hummus with Roasted Red

Ingredients

2 tablespoons olive oil
3 cloves garlic, crushed
1 tablespoon sesame seeds
1/4 cup water
1 (10 ounce) bag chopped fresh spinach
2 (15 ounce) cans garbanzo beans, liquid reserved
1 (12 ounce) jar marinated artichoke hearts, drained and chopped
1 (7 ounce) jar roasted red peppers, drained and chopped

Directions

Heat olive oil in a small skillet over medium heat. Stir in the garlic and sesame seeds; cook and stir until garlic is tender, 3 to 5 minutes. Remove from heat and set aside. Heat water in another skillet. Add spinach. Cook and stir until spinach is wilted, 3 to 5 minutes. Drain and set aside.

Place the garbanzo beans into a blender. Cover, and puree until smooth. Add the spinach, artichokes, and garlic mixture. Blend to desired consistency, pouring in reserved garbanzo bean liquid as needed. Spoon mixture into a bowl. Cover and refrigerate until chilled. Top with roasted red peppers before serving.

Marinated Vegetable Medley

Ingredients

2/3 cup white vinegar
2/3 cup vegetable oil
1/3 cup chopped onion
1 teaspoon white sugar
1 teaspoon salt
1 teaspoon dried basil
1 teaspoon dried oregano
1/8 teaspoon garlic powder
1 (14 ounce) can artichoke hearts,
drained and quartered
1 cup fresh broccoli florets
1 cup cauliflower florets
1 cup sliced carrots
1 cup sliced fresh mushrooms

Directions

In a small saucepan, whisk together the vinegar, oil, onion, sugar, salt, basil, oregano and garlic powder. Bring mixture to a boil; cover, reduce heat and simmer 12 minutes.

In a large bowl, add the artichoke hearts, broccoli, cauliflower, carrot and mushrooms. Pour the vinegar mixture over all and toss to coat. Cover and chill at least 3 hours. Serve using a slotted spoon.

Garden Paella

Ingredients

1 large onion, chopped
2 tablespoons olive or canola oil
1 1/2 cups uncooked long grain rice
3 garlic cloves, minced
2 1/2 cups vegetable broth
1 1/2 cups sliced carrots
1 1/2 cups frozen cut green beans, thawed
1 medium sweet red pepper, julienned
1 medium zucchini, quartered lengthwise and cut into 1/2 inch slices
1 teaspoon salt
1/2 teaspoon dried thyme
1/4 teaspoon ground turmeric
1/8 teaspoon paprika
1 (14 ounce) can water-packed artichoke hearts, drained and quartered
2 plum tomatoes, seeded and chopped
1 cup frozen peas, thawed
1 cup frozen corn, thawed

Directions

In a large nonstick skillet, saute onion in oil for 2 minutes. Add rice and garlic; saute 1 minute longer. Add the next nine ingredients; mix well. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until liquid is absorbed and rice is tender. Stir in the artichoke hearts, tomatoes, peas and corn; heat through.

Stuffed Chicken Breasts with Artichoke Hearts,

Ingredients

1 pound skinless, boneless chicken breast halves
1 (8 ounce) bottle Italian-style salad dressing
1/2 (14 ounce) can artichoke hearts, drained and chopped
1/2 (6 ounce) can sliced olives, drained
1/4 (4 ounce) jar capers, drained
1 (4 ounce) container crumbled feta cheese

Directions

Place the chicken breast halves into a plastic zipper bag. Shake the bottle of Italian dressing and pour into the bag. Seal the bag and shake to thoroughly coat the chicken with the dressing; refrigerate at least 8 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease a baking dish with olive oil.

Remove the chicken breast halves and shake off excess marinade. Discard the leftover marinade. Place the chicken between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the chicken with the smooth side of a meat mallet to a thickness of 1/2 inch.

Mix together the artichoke hearts, olives, capers, and feta cheese in a bowl; spoon about 2 tablespoons of the feta mixture into the middle of each flattened chicken breast. Roll each chicken breast around the filling and secure with toothpicks. Place the rolled chicken breasts into the prepared baking dish.

Bake in the preheated oven until the chicken has browned and the juices run clear, about 30 minutes.

Balsamic Vinegar Potato Salad

Ingredients

10 medium red potatoes, diced
1 small onion, chopped
1/2 cup diced roasted red peppers
1 (4 ounce) can sliced black olives, drained
1 (10 ounce) can quartered artichoke hearts, drained
1/2 cup balsamic vinegar
3 teaspoons olive oil
1 teaspoon dried oregano
1 teaspoon dried basil
1/2 teaspoon mustard powder
2 tablespoons chopped fresh parsley

Directions

Place potatoes in a saucepan with enough water to cover. Bring to a boil, then cook for 5 to 10 minutes, until tender. Drain, and transfer to a large bowl.

Add the onion, red peppers, olives, and artichokes to the bowl with the potatoes. In a separate bowl, whisk together the balsamic vinegar, olive oil, oregano, basil, mustard powder and parsley. Pour over the vegetables, and stir to coat. Chill for at least 4 hours or overnight before serving.

Tofu and Artichoke Risotto

Ingredients

2 tablespoons olive oil
1 tablespoon unsalted margarine
1 small onion, chopped
2 cups uncooked carnaroli rice
1/4 cup soy milk
1/4 cup apple juice
6 cups vegetable stock
1 (8 ounce) container firm tofu,
cubed
1 (6.5 ounce) jar marinated
artichoke hearts, drained, liquid
reserved
2 cloves garlic, minced
1 (8.75 ounce) can low salt yellow
corn
cayenne pepper to taste

Directions

In a large saucepan over medium heat, heat oil and margarine. Stir in 1/2 the onion, and saute until tender. Stir in the rice, and cook until lightly browned.

Pour soy milk and apple juice into the rice. When the rice has absorbed the liquids, gradually pour in vegetable stock, about 1/2 cup at a time, until absorbed. Reserve about 1/4 cup stock. Cover, and cook about 20 minutes, until rice is tender.

In a medium saucepan over medium heat, lightly brown the tofu and remaining onion in the reserved marinated artichoke heart liquid. Stir in the garlic.

Remove the rice from heat, and thoroughly mix remaining vegetable stock, tofu mixture, artichoke hearts, corn, and cayenne pepper into the rice.

Greek Orzo Salad

Ingredients

1 1/2 cups uncooked orzo pasta
2 (6 ounce) cans marinated artichoke hearts
1 tomato, seeded and chopped
1 cucumber, seeded and chopped
1 red onion, chopped
1 cup crumbled feta cheese
1 (2 ounce) can black olives, drained
1/4 cup chopped fresh parsley
1 tablespoon lemon juice
1/2 teaspoon dried oregano
1/2 teaspoon lemon pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Drain artichoke hearts, reserving liquid.

In large bowl combine pasta, artichoke hearts, tomato, cucumber, onion, feta, olives, parsley, lemon juice, oregano and lemon pepper. Toss and chill for 1 hour in refrigerator.

Just before serving, drizzle reserved artichoke marinade over salad.

Lisa's Herbed Eggplant Medley

Ingredients

1 (1 1/4 pound) eggplant
3 tomatoes, chopped
1 onion, chopped
1 (6 ounce) jar artichoke hearts,
drained and thickly sliced
1 clove garlic, minced
1 tablespoon chopped fresh
parsley
2 chopped fresh chives
10 chopped fresh basil
1 cup quinoa
2 cups water

Directions

Preheat oven to 425 degrees F (220 degrees C). Place the eggplant in a shallow, oven-safe dish, and bake for 1 hour until tender, turning every 15 minutes to ensure even cooking. Once done, remove, and allow the eggplant to cool until cool enough to handle.

Reduce the oven temperature to 350 degrees F (175 degrees C). Once the eggplant is cool enough to handle, cut it into 1/2 inch pieces, and combine with the tomatoes, onion, artichokes, garlic, parsley, chives, and basil. Pour into a baking dish

Bake uncovered in the preheated oven until the onions have softened, about 45 minutes.

Meanwhile, bring the quinoa and water to a boil in a saucepan. Reduce the heat to medium-low, cover, and simmer until the quinoa is tender, 20 to 25 minutes. To serve, spoon the eggplant mixture over the quinoa.

Italian-Style Pasta Toss

Ingredients

1 (14.5 ounce) can diced tomatoes with garlic and onion, undrained
1 (8 ounce) bottle Italian or Caesar salad dressing
1 (6.5 ounce) jar marinated artichoke hearts, undrained
1 (6 ounce) can pitted ripe olives, drained
1 (3 ounce) package sliced pepperoni
1 medium green pepper, chopped
2 medium carrots, thinly sliced
2 green onions, sliced
4 cups cooked tortellini
shredded Parmesan cheese

Directions

In a large bowl, combine the first eight ingredients. Add tortellini and toss to coat. Sprinkle with Parmesan cheese. Serve immediately with a slotted spoon or refrigerate.

Pesto Surprise

Ingredients

1 (12 ounce) package farfalle (bow tie) pasta
1 (.6 ounce) package zesty Italian-style salad dressing mix
12 cherry tomatoes
1 (8 ounce) can artichoke hearts, drained and chopped
2 (2.25 ounce) cans chopped black olives, drained
1 (2.25 ounce) can sliced green olives, drained
6 ounces shredded Parmesan cheese
3 tablespoons pesto

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse with cold water and drain.

Prepared zesty Italian dressing according to package directions.

In a large bowl, toss together pasta, tomatoes, artichoke hearts, black olives, green olives and cheese. Pour dressing over all, add pesto, and stir until evenly coated. Refrigerate or serve immediately.

Dijon-Style Artichoke Dip

Ingredients

1 (6.5 ounce) jar marinated artichoke hearts, chopped, liquid reserved
1 (8 ounce) package cream cheese, softened
1/4 cup prepared Dijon-style mustard

Directions

In a medium bowl, blend reserved liquid from marinated artichoke hearts, cream cheese and prepared Dijon-style mustard. When smooth, stir in marinated artichoke hearts. Chill approximately 1 hour before serving.

Artichoke Bites I

Ingredients

2 (6.5 ounce) jars marinated artichoke hearts, chopped
1 small onion, chopped
1 clove garlic, minced
4 eggs, beaten
1/4 cup fine dry bread crumbs
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/8 teaspoon dried oregano
1/8 teaspoon hot pepper sauce
2 cups shredded sharp Cheddar cheese
2 tablespoons finely minced fresh parsley

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9 inch square baking pan.

Drain marinade from 1 jar of artichokes into a medium sized skillet. Drain second jar and discard marinade. Heat the marinade in the medium sized skillet. Add the onions and garlic and saute for about 5 minutes.

In a medium sized bowl, combine the eggs, bread crumbs, salt, pepper, oregano and hot pepper sauce. Slowly mix in the shredded cheddar cheese, parsley and artichoke. Blend the marinade with the sauteed onions and garlic into the mix.

Grease a 9 inch square baking pan and pour in the contents of the bowl.

Bake for approximately 30 minutes and allow to cool briefly. Cut into one inch squares and serve.

Scrumptious Spring Soup

Ingredients

2 quarts beef broth
1 tablespoon olive oil
2 cups minced green onions
5 ounces pancetta, minced
1/2 pound ground veal
2 cups frozen artichoke hearts, thawed
2 cups peas
2 cups shelled fava beans
2 cups sliced fresh asparagus
1 1/2 teaspoons salt
8 slices day-old crusty bread, cut into 1-inch cubes
7 sprigs fresh thyme, leaves stripped
2 cloves garlic, crushed
1/2 cup olive oil
1/2 teaspoon salt
ground black pepper to taste
13 sprigs fresh thyme, leaves stripped
1/2 cup grated Parmesan cheese
1/4 cup extra-virgin olive oil

Directions

Preheat an oven to 425 degrees F (220 degrees C). Bring beef broth to a boil in a saucepan over medium-high heat, then reduce heat to medium-low and keep hot.

Heat 1 tablespoon olive oil in a large pot over medium heat. Cook and stir the green onion until tender, and stir in the pancetta. Cook and stir until the pancetta is browned, then increase heat to medium-high heat and stir in the ground veal. Cook and stir until the veal is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the artichoke hearts, and cook for 1 minute. Stir in the peas, fava beans, and asparagus. Season with 1 1/2 teaspoons salt. Pour in the hot beef broth, and allow soup to simmer until the vegetables are tender and cooked through, 7 to 10 minutes.

Meanwhile, toss the slices of bread with leaves from 7 sprigs of thyme, garlic, 1/2 cup olive oil, 1/2 teaspoon salt, and pepper. Place bread on a baking sheet.

Toast in the preheated oven until golden brown, about 10 minutes. Set aside.

Stir the leaves of 13 sprigs of thyme into the soup, and season with pepper. Serve hot soup in bowls topped with croutons, Parmesan cheese, and a drizzle of extra-virgin olive oil.

Hot Artichoke Dip with Green Chiles

Ingredients

1/2 (16 ounce) jar creamy salad dressing
1 clove garlic, minced
1 cup grated Parmesan cheese
1 (4 ounce) can chopped green chile peppers
1 (14 ounce) can marinated artichoke hearts, drained and chopped
3 green onions, chopped
1 tomato, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the creamy salad dressing, garlic, Parmesan cheese, green chile peppers and artichoke hearts.

Transfer the mixture to a small baking dish. Bake uncovered in the preheated oven 30 minutes, or until bubbly and lightly brown. Garnish with green onions and tomato.

Artichoke Crostini

Ingredients

1 (1 pound) loaf sourdough
baguette
2 cups chopped seeded tomatoes
1 (14 ounce) can water-packed
artichoke hearts, rinsed, drained
and chopped
2 tablespoons minced fresh basil
2 tablespoons olive oil
1/2 teaspoon seasoned salt
1/8 teaspoon pepper

Directions

Cut the baguette into 32 slices. Place on an ungreased baking sheet; spritz bread with nonstick cooking spray. Bake at 325 degrees F for 7-10 minutes or until crisp. Cool on a wire rack. In a bowl, combine the tomatoes, artichokes, basil, oil, seasoned salt and pepper. Spoon onto bread slices.

Amazing Muffaletta Olive Salad

Ingredients

1 (6 ounce) can black olives, drained, brine reserved
1 (6 ounce) can pimento-stuffed green olives, drained, brine reserved
1 (14 ounce) can artichoke hearts, drained and chopped
1 onion, chopped
3 stalks celery, chopped
1 clove garlic, minced
1 tablespoon capers, rinsed and chopped
1/4 cup Italian dressing
2 tablespoons reserved olive brine, or as needed
salt and ground black pepper to taste

Directions

Place the black olives, pimento-stuffed green olives, artichoke hearts, onion, celery, garlic, and capers in the bowl of a food processor. Pulse until the ingredients are uniform in size, and no larger than a popcorn kernel. Stir in the Italian dressing. Add equal amounts of green and black olive brine as needed for a moist consistency. Season with salt and black pepper. Chill in the refrigerator for at least 12 hours before serving.

Sue's Rigatoni with Roasted Red Peppers,

Ingredients

3 large red bell peppers
1 1/2 (16 ounce) packages rigatoni pasta
1 1/2 pounds fresh asparagus, trimmed and cut into 2 inch pieces
1 (8 ounce) can artichoke hearts, drained and halved
1 tablespoon olive oil
4 1/2 tablespoons butter
6 1/2 tablespoons all-purpose flour
4 1/2 cups milk
2 1/4 cups packed shredded fontina cheese
3 cups grated Parmesan cheese, divided
salt and pepper to taste
2 (5 ounce) packages arugula - rinsed, dried and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 4 quart baking dish.

Roast peppers on a gas grill or under broiler until blackened on all sides. Place in plastic bag for 10 minutes to loosen skins. Peel and seed peppers; slice into 1/2 inch slices.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 10 minutes; add asparagus and artichokes and cook 4 minutes. Drain and transfer to a large bowl; toss with olive oil.

Melt butter in a large skillet over medium-high heat. Stir in flour and cook 2 minutes. Gradually add milk, whisking until smooth. Cook until sauce thickens, whisking frequently, about 8 minutes. Remove from heat and stir in Fontina cheese and 2 1/4 cup Parmesan cheese. Stir until cheeses are melted and sauce is smooth. Season with salt and pepper. Pour over pasta and stir in arugula and red bell peppers. Pour into prepared baking dish and sprinkle with remaining 3/4 cup Parmesan cheese.

Cover with aluminum foil and bake in preheated oven for 50 minutes. Uncover and bake 10 minutes longer.