

Baked Artichoke Toasts



Servings: About 30

The tangy flavor of the 'chokes along with the sweetness of the cheese makes for an unforgettable first course.

- ◆ 1 can (14 ounces) artichoke hearts packed in water, drained
- ◆ 8 ounces fresh-grated Parmesan cheese
- ◆ 1 bunch green onions (about 8), chopped
- ◆ 3/4 cup real mayonnaise
- ◆ 1 loaf cocktail pumpernickel or rye bread

Drain the artichokes and chop into small pieces. Place in a 1-quart bowl. Add the Parmesan cheese and green onions; mix well. Fold in the mayonnaise until well blended. Cover the bowl and refrigerate for at least 1/2 hour.

Place bread slices on a baking sheet and allow the bread to air-dry at least 15 minutes. Turn the bread over and allow the other side to air-dry another 15 minutes.

Preheat the oven to 400 degrees. Spread 1 tablespoon artichoke mixture on each slice of prepared bread. Place on a baking sheet coated with DuPont™ Teflon® non-stick coating; bake about 5 minutes, or until the artichoke mixture begins to brown and starts to bubble. Transfer to serving tray and serve immediately.

