



ARTICHOKE BALLS

- 1 Large Can Artichoke Hearts
- 1/4 Cup Artichoke Liquid
- 3 Pods Garlic
- 1/2 Cup Sliced Mushrooms
- 2 Eggs
- 2 Cups Romano and Parmesan Cheese, Grated
- 1 1/2 Cups Bread Crumbs
- 1 Teaspoon Italian Seasoning
- Dash Red Pepper
- Salt

DIRECTIONS

1. In a blender, mix artichoke hearts, liquid, garlic and mushrooms.
2. Remove to a large mixing bowl and add eggs, cheese, bread crumbs and seasonings.
3. Blend well and chill for 1 hour.
4. Roll into 1 inch balls.
5. Roll balls in additional bread crumbs and place on a large greased cookie sheet.
6. Bake in a 375 degree oven for 20 minutes.