



# Artichoke Canape

## Ingredients

- 1 14-ounce can artichoke hearts, drained and coarsely chopped
- 1/3 cup grated Romano cheese
- 1/4 cup mayonnaise
- 1/4 cup dairy sour cream
- 1/4 tsp onion powder
- 1/4 tsp garlic powder
- 1/4 tsp dried marjoram, crushed
- 1/4 tsp ground black pepper
- 2 Tbsp grated Romano cheese
- 1/8 tsp paprika
- Crostini, toast points, assorted crackers or bagel chips

## Directions

In a medium bowl, combine artichokes, 1/3 cup Romano cheese, mayonnaise, sour cream, onion powder, garlic powder, marjoram and black pepper; mix well.

Transfer artichoke mixture to an ungreased 9-inch pie plate.

Sprinkle the top with 2 Tbsp Romano cheese and paprika.

Bake, uncovered, in a 350 degree oven for 15 to 20 minutes or until bubbly around the edges.

Serve warm with crostini, toast points, crackers or bagel chips

Makes about 1 1/2 cups (eight 3-tablespoon servings)

Source: "Taste of the Midwest" (Midwest Living)