

Lemon Parmesan Artichoke Bottoms

5 cans Maria's artichoke bottoms, not hearts

3 cloves garlic, minced fine

1 ½ cups grated fresh Parmesan cheese

½ cup mayonnaise

1 ½ teaspoons lemon juice

1 teaspoon (packed) lemon zest

¼ teaspoon pepper

Garnish: ¼ cup toasted pine nuts, minced parsley

Drain the artichoke bottoms, pat dry and trim the bottoms so they sit level. Spray a cookie sheet with Pam. Blend the ingredients together. Fill bottoms with the filling. Can cover and hold. Bake 375 for about 30 minutes or until golden on the top. Sprinkle with parsley and top with pine nuts.

Above is the recipe as written. The friend that gave me the recipe omits the garlic (I'd never do that!) and never tops them with pine nuts or parsley. I have topped them with both, but it is definitely not necessary. I find a teaspoon of lemon zest a little too much. . . I use ½ teaspoon. Also I always make all the filling, but have never used more than 4 cans of hearts—usually I only use 3. Each can has about 6 to 7 bottoms.