

ARTICHOKE BALLS

- 8 OZ CANNED AND QUARTED ARTICHOKEES NEED 2 CANS
- ½ CUP PARMESAN CHEESE
- 2 EGGS
- 1 garlic clove
- 2 tbs olive oil

Drain hearts

Beat eggs

Mash garlic into eggs and hearts and fry

To fry put olive oil in pan and heat.. pour in eggs and artichoke mixture in pan and stir for 5 minutes

Remove from heat and add cheese and bread crumbs

Shape and roll in bread crumbs and cheese two times

Makes about 48