

## Artichoke Side Dish©

### Ingredients:

2 oz.	Kerry Gold™ Irish Butter
1 tsp.	garlic oil
1 large	onion, chopped
1–15 oz. can	diced tomatoes, drained
1 tsp.	lemon pepper
1/2 tsp.	sugar
1 Tbsp.	basil from tube or 6 to 8 fresh leaves
2–14 oz. cans	artichoke hearts, drained, chop slightly
1/2–1 cup	cheddar cheese, grated
1/4–1/2 cups	parmesan cheese, grated fine

### Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray a large pot with Pam™. Sauté butter, garlic oil and onions tender crisp. Add tomatoes, lemon pepper, sugar, basil and artichoke hearts and heat through. Fold in cheddar cheese.

Spray a 9.5 inch deep dish pie plate with Pam™ and fill with mixture. Sprinkle parmesan cheese on top just before baking.

Bake 25–30 minutes if mixture is at room temperature. If you make ahead and refrigerate, then bake 40–45 minutes.

***Hint:** Serve with crackers or as a main course over a baked potato or pasta.*

***Hint:** To make garlic oil mixture—peel fresh garlic and put in a tall container or blender. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil. You do not need to peel garlic each time it is needed.*

