

Wining and Dining *the Casa di Vino Way*

ARTICHOKE CROUSTADES

Yield: 6 servings

- 18 slices Soft white bread; crusts
-removed
- 3 tb Unsalted butter; melted
- 6 oz Marinated artichoke hearts
-drained & finely chopped
- 3 tb Mayonnaise
- 1 tb Scallion; finely chopped
-chop some of tops/garnish
- 1/4 c Parmesan cheese; grated
- 1 tb Parmesan cheese; grated

Roll each bread slice flat with a rolling pin and trim it to form a 2 1/2" square. Brush both sides of the squares lightly with the butter and fit the squares into gem muffin tins, pressing the bread against the sides of the tins. Bake the croustades in the middle of a preheated 350 deg. oven 12-14 minutes, or until the edges are pale golden. These may be made 2 days in advance & kept in an airtight container.

In a bowl stir together the artichoke hearts, mayonnaise, 1 tb of the scallion, 1/4 c of the Parmesan, and salt & pepper to taste. Divide the mixture by heaping teaspoons among the croustades and sprinkle the remaining Parmesan on top.

Broil the croustade under a preheated broiler about 6" from the heat, being careful not to let the croustade edges burn, for 1 minute, or until the filling is bubbling. Garnish the croustades with the scallion green and arrange 3 of them on each of 6 small plates.

Courtesy of "Best of Gourmet" 1992.

Suggested Wine Pairing: 2008 Destinea Sauvignon Blanc

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)