

## **Cheesy Artichoke Squares**

**Served at the SHGC Meeting 2/6/14 & 11/2/17**

Joanne Storm

Recipe for one batch - baked in an 8" square glass baking dish  
Preheat oven 350°

In a small bowl add:

1/3 cup canned diced green chilies (rinse and drain for less "heat")

1/4 cup pimentos (diced canned fire roasted red peppers, blackened skin removed)

3/4 cup canned artichoke hearts (cut into quarters lengthwise and into thirds crosswise)

Mix well and set aside

In medium bowl:

Grate 1 lb cheese (6 oz Monterey Jack, 4 oz extra sharp white cheddar, 4 oz yellow cheddar, for color, and 2 oz Swiss)

Mix well

Layer in the buttered baking dish 1/2 pepper mix, 1/2 cheese mix, remaining 1/2 pepper mix, and then remaining 1/2 cheese mix

In empty cheese bowl, crack 2 extra large eggs and whisk well

Whisk in 1/4 cup flour until smooth

Whisk in 1 cup whole milk

Season to taste ( 1/4 - 1/2 teaspoon salt & 1/4 teaspoon black pepper)

While stirring this egg mixture, pour evenly over layers (stirring will keep the black pepper mixed throughout)

Bake until golden brown and puffy (50-60 minutes, but begin checking after 40 minutes)

Cool at least 10 minutes before cutting into squares

**Three of these were made for each meeting.**