



ASIAGO & ARTICHOKE BRUSCHETTA

SUBMITTED BY: Melissa Lot - Cancer Program

This is always a favorite at get together or around the holidays. Its quick to make and delicious!

DIRECTIONS:

1. Slice baguette into small rounds. Place on a cookie sheet and toast in the oven to desired crispness.
2. Once baguette is toasted, take the whole clove of garlic and rub on one side of each slice of baguette.
3. Mix the remaining ingredients together. Spread a generous spoonful on each slice of baguette.
4. Place topped baguette on to the cookie sheet. Bake at 350 for 10 minutes, then under the broiler to brown the tops - 2 minutes approx.
5. Serve.

Alternatively, mix the mayonnaise, artichokes, cheeses, garlic, pepper and chili flakes together. Spread in an oven safe baking dish. Bake at 350 for 20-25 minutes until bubbly. You can also broil for a few minutes to brown the top. Serve with sliced baguette or crackers.

INGREDIENTS:

1 Large Baguette

1-2 cloves of garlic, whole

1 can Artichoke Hearts, drained and squeezed of excess water; chopped

1 cup full fat Mayonnaise

1 cup grated parmesan cheese

1 cup grated asiago cheese

1 large clove of garlic, finely minced

Cracked Black Pepper to taste

Dash of Red Chili Flakes to taste, optional