

# Green Chile Fudge

Joanne Faulconer - Bartlesville, OK

Treasure Classics - National LP Gas Association - 1985

**Yield: 100 servings**

*1 large onion, chopped fine  
2 cloves garlic, chopped fine  
2 jars (4-1/2 ounce ea)  
marinated artichoke hearts  
8 eggs, beaten  
1/2 cup dry fine bread  
crumbs  
1/2 teaspoon salt  
1/4 teaspoon oregano  
1 pound sharp cheddar  
cheese, shredded  
2 tablespoons chopped  
parsley  
2 cans (5 ounce ea)  
chopped green chilies*

**Preparation Time: 30 minutes****Bake Time: 30 minutes**

In a saucepan, saute' the onion and garlic in the oil from one jar of artichoke hearts. Drain and discard the oil from the second jar. Chop the artichokes.

In a bowl, beat the eggs. Add the bread crumbs, salt and oregano. Stir in the cheese, parsley, artichokes, onion and green chilies.

Pour the mixture into a rimmed 15x13 cookie sheet.

Bake for 30 minutes at 350 degrees.

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Per Serving (excluding unknown items): 2522 Calories; 193g Fat (69.4% calories from fat); 167g Protein; 25g Carbohydrate; 4g Dietary Fiber; 2172mg Cholesterol; 4623mg Sodium. Exchanges: 0 Grain(Starch); 22 1/2 Lean Meat; 3 Vegetable; 23 1/2 Fat.