

# Artichoke Bake

Janey Strub - Iowa City, IA  
Treasure Classics - National LP Gas Association - 1985

**Yield: 10 to 12 servings**

*2 cans (4 ounce ea)  
artichoke hearts or equal  
amount of frozen  
1 package (3 ounce) cream  
cheese  
1 cup bottled bleu cheese  
dressing  
1/4 cup vermouth or white  
wine  
1/2 teaspoon lemon juice  
Parmesan cheese*

**Preparation Time: 10 minutes****Bake Time: 25 minutes**

Line a one-quart casserole dish with cut-in-half artichoke hearts.

In a bowl, mix the cream cheese, bleu cheese dressing, vermouth and lemon juice. Pour the mixture over the artichoke hearts. Top with the Parmesan cheese.

Bake at 350 degrees for 20 to 25 minutes until bubbly.

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Per Serving (excluding unknown items): 810 Calories; 81g Fat (88.4% calories from fat); 18g Protein; 6g Carbohydrate; trace Dietary Fiber; 255mg Cholesterol; 686mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Fruit; 15 Fat.