

Artichoke Bottoms with Spinach and Hollandaise Sauce

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Servings: 8

*2 packages Stauffer's
spinach souffle'*

8 slices bread

8 artichoke bottoms

crumbled cooked bacon

**BLENDER HOLLANDAISE
SAUCE**

3 egg yolks

4 teaspoons lemon juice

1/4 teaspoon salt

pinch cayenne

2 sticks butter

Preparation Time: 15 minutes

Cook Time: 55 minutes

Cook the spinach at dinner time according to package directions (55 minutes). Begin cooking one hour before planned service.

Early in the day, cut rounds of bread with an old-fashion glass or other large round cutter. Place the bread in a very slow oven until crisp or saute' in butter and set aside.

At serving time, put an artichoke bottom (heated in its own juice) on a bread round. Fill the artichoke with the hot spinach mixture. Top with hollandaise and sprinkled crumbled bacon on the top.

Serve immediately.

(For really crisp bread: Leave in a slow oven for hours.)

For the Hollandaise sauce: Place the egg yolks, lemon juice, salt and cayenne in a blender and pulse until smooth. Refrigerate the blended sauce. At serving time, melt the butter on top of the stove. Blend the refrigerated mixture with a quick pulse to remix and smooth. Then pour the melted butter into the blender with the motor running.

Per Serving (excluding unknown items): 328 Calories; 26g Fat (70.7% calories from fat); 5g Protein; 19g Carbohydrate; 4g Dietary Fiber; 142mg Cholesterol; 948mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 5 Fat.