

Celery Artichoke Hearts Au Gratin©

Ingredients:

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| 2 oz. | Kerry Gold™ butter |
| 1 Tbsp. | olive oil |
| 1 cup | onions, sliced |
| 1/2 Tbsp. | garlic, minced |
| 1 bunch (10 stalks) | celery, sliced (save leaves for decoration) |
| 2–14 oz. cans | artichoke hearts, drained, chopped |
| 3/4 cup | artichoke juice |
| 1/4 cup | whipping cream |
| 1–1.6 oz. pkg. | Knorr™ Garlic and Herb Sauce Mix |
| 2 Tbsp. dry | sherry wine |
| 1 cup | Kerry Gold™ Dubliner cheese, or other, grated |

Method:

Preheat conventional oven to 350°, convection oven to 325°

Spray a large pot with Pam™. Add butter, oil, onions, garlic and celery and sauté tender crisp. Add artichoke hearts and heat through.

In a small mixing bowl, mix the artichoke juice, cream, herb sauce mix and dry sherry wine with the Magic Wand using the blade with the holes. Add to the artichoke heart mixture. Bring to a boil. Mixture will be creamy. Add cheese and mix together.

Spray 2–9.5 inch deep dish pie plates with Pam™. Divide mixture between the two.

Au Gratin—Ingredients:

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| 2 oz. | Kerry Gold™ butter |
| 1 1/2 cups | cornbread stuffing, crush slightly |
| 2 Tbsp. | parmesan cheese, grated |
| 2 Tbsp. fresh | parsley, chopped |

Method:

Spray a medium pot with Pam™. Melt butter and add remaining ingredients. Stir together. When ready to bake, divide dressing on top of artichoke mixture. Bake 25–30 minutes until top is golden brown.

To Serve:

Sprinkle top with celery leaves and a tomato rose if available.

