

Cheddar Artichoke Strata

Serves 12

Ingredients:

- 6 Wolferman's® 1910 original recipe or sourdough mini English muffins
- 1½ (6.5 oz.) jars marinated artichokes, drained and chopped
- ½ bunch parsley, finely chopped
- ½ bunch green onions, finely chopped
- 8 oz. sharp cheddar cheese, grated
- 8 saltine crackers, crushed (put in locking storage bag and crush with hands or rolling pin)
- 6 eggs

Directions:

Sauté parsley in reserved artichoke juice about 2 minutes on medium heat. Whisk eggs, adding the green onions, cheese, artichokes, crackers, and hot sauce. Grease a standard muffin tin (2-inch base) with butter or cooking spray. Press muffins outside down in pan and top with the artichoke mixture, about ¼ cup for each. Bake at 350°F for about 20-22 minutes, until bubbling.

Remove from oven and let set for a few minutes. Run a knife around edges to remove from pan.

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