

ARTICHOKE HEART APPETIZERS

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| 2 (8-ounce) packages refrigerated crescent dinner rolls | 1 garlic clove, minced |
| $\frac{3}{4}$ cup grated mozzarella cheese | $\frac{1}{4}$ cup chopped fresh parsley |
| 1 cup grated Parmesan cheese, divided | 1 (15-ounce) can artichoke hearts, drained and finely chopped |
| $\frac{1}{2}$ cup ricotta cheese (may be low-fat) | |

Preheat oven to 375 degrees. Carefully unroll dough and press onto 2 small or 1 large baking sheet. Seal any perforations in dough. Bake dough 10 minutes and remove from oven. In medium bowl, combine mozzarella cheese, $\frac{1}{2}$ cup Parmesan cheese, ricotta cheese, garlic and parsley. Stir in artichoke hearts. Spread filling over crust. Top with remaining $\frac{1}{2}$ cup Parmesan cheese. Bake 15 to 20 minutes. Let cool 5 minutes. Cut into squares or triangles. Serves 20.

CHEESY OLIVE PUFFS

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| 1 French baguette, cut into $\frac{1}{2}$ -inch slices | $\frac{1}{2}$ cup grated Parmesan cheese |
| 2 (2½-ounce) cans chopped black olives, drained | $\frac{1}{2}$ cup mayonnaise or sour cream |
| | 3 green onions, finely sliced |

Preheat broiler. (Oven door should be ajar when broiling with most ovens.) Place bread slices on baking sheet. Combine olives, Parmesan cheese, mayonnaise and green onions in medium bowl. Place heaping spoonfuls of cheese mixture on bread slices. Broil 2 to 3 minutes or until puffs are heated and lightly browned. Watch carefully. Serves 6 to 8.

HINTS:

Food processor method — with metal blade in bowl and processor running, drop peeled garlic through tube. Stop processor, scrape garlic down sides and add 3 cheeses. Pulse until nearly smooth. Stop processor and add drained artichoke hearts and pulse 2 or 3 times. Artichoke hearts should be chopped but not puréed.