

A close-up photograph of several golden-brown, cheesy artichoke appetizer squares. The squares are stacked, showing a thick layer of melted cheddar cheese on top of a mixture of artichoke hearts, soda cracker crumbs, and ranch seasoning. The background is slightly blurred, focusing attention on the texture of the appetizers.

## **ARTICHOKE APPETIZER SQUARES**



### ***ingredients***

- Unsalted Butter, For Greasing
- 2½ cups Shredded Mild Cheddar Cheese
- 2 jars (6 ounces each) Marinated Artichoke Hearts, Drained And Chopped
- 8 Soda Crackers (Unsalted Tops) Crushed
- 1 Packet Ranch Seasoning
- 4 Eggs, Beaten
- ⅓ cup Minced Green Onion

### ***instructions***

1. Preheat the oven to 350°F. Butter an 8x8-inch baking pan.
2. In a large bowl, combine the cheese, artichoke hearts, soda crackers, seasoning mix, eggs and green onion; stir until well mixed.
3. Pour mixture into the prepared baking pan and bake for 20 to 25 minutes, or until a knife comes out clean.
4. Let stand for 20 minutes before cutting into squares.