

Artichoke Bottoms Appetizer



- 2 - 14 oz cans Napoleon Artichoke Bottoms, drained & rinsed
- 1 - package cream cheese
- 1/4 cup - melted butter
- 1 cup grated Parmesan cheese
- cayenne pepper
- salt & pepper

Preheat oven to 350F.

- Rinse and thoroughly dry 2 cans of Napoleon Artichoke Bottoms
- Sprinkle lightly with salt and pepper and fill with cream cheese
- Dip in melted butter and coat with finely grated parmesan cheese
- Sprinkle a little Cayenne Pepper on the top

Bake at 350 for 30 minutes until light brown.

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