

# Meet Me In The Kitchen

with Connie Spiros

Aired weekly on Milton Comcast Channel 8

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## SHOW TWO

### Judy Hagan ▪ Amateur Gardener's of Milton Artichoke Nibbles

#### INGREDIENTS

2 Tbsp butter  
1 medium onion  
1 clove garlic, minced  
1 can artichoke hearts, drained and chopped  
4 eggs beaten  
¼ cup fine Italian seasoned breadcrumbs  
½ tsp salt  
½ tsp cracked pepper  
½ tsp dried oregano  
¼ tsp Tabasco sauce  
2 cups shredded sharp cheddar cheese  
5 Tbsp minced fresh parsley

#### THE METHOD

Preheat oven to 350 degrees. Melt butter in a saucepan and sauté onion until limp and clear. Add garlic and sauté 30 seconds. Set aside. Combine all other ingredients. Add onion mixture and pour into a 9" square baking dish. Bake for 30 minutes. Cut into 1 inch squares and serve hot or cold.

Store hours: Monday — Saturday, 8am to 8pm; Sunday, 8am to 6pm  
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### Annie Sullivan's Berry Buckle

#### INGREDIENTS

1 cup sugar  
½ cup butter or margarine  
1 egg  
2 cups flour  
2 tsp baking powder  
¼ tsp salt  
½ cup to ¾ cup milk  
1 cup raspberries  
1 cup blueberries

#### THE METHOD

Preheat oven to 375 degrees. Grease a 9"x13"x2" pan. Mix sugar, butter and egg. Sift dry ingredients and add to sugar egg mixture, alternating with milk. Carefully blend in berries and spread in the prepared pan. Meanwhile, prepare topping by mixing brown sugar, cinnamon and walnuts. Spread on top of berry mixture, pressing down a bit. Bake for 35 minutes until golden brown. Test with fork. Note: use either fresh or frozen berries.

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