

Italian Stuffed Artichoke Soup

*1 stick butter (1/4 lb)
2 cans artichoke hearts, chopped
1 tablespoon garlic, minced
1 cup onion, chopped
1 can cream of mushroom soup
1 pint whipping cream
1 cup Italian flavored bread crumbs
1 quart milk
1 cup Romano cheese, grated
1 tablespoon Tabasco
1/4 cup parsley, chopped
Tony Chachere's seasoning to taste*

Saute artichoke hearts, garlic, onions in butter. Add soup cream and bread crumbs. Add milk to get thinner consistency. Add cheese, Tabasco, parsley and season to taste.

Use less milk if thicker consistency desired. Simmer 15 minutes Do not boil.

Serves 8 as appetizer

***Compliments of Dr. Catherine A. Hebert
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