

### **Goat Cheese Stuffed Artichoke Bottoms**

1 - can artichoke bottoms (6-8)  
4 oz. cream cheese, softened  
2 oz. goat cheese, softened  
¼ cup parmesan cheese, grated  
2 cloves garlic, minced  
Salt and pepper to taste  
2 T chives, chopped, for garnish (optional)

Preheat oven to 400 degrees F.

Combine softened cream cheese and goat cheese with parmesan cheese, mix in garlic, salt and pepper to taste. Fill artichoke bottoms (slightly rounded, do not over fill). Bake for 20 minutes or until cheese begins to lightly brown. Garnish with chopped chives (optional).

### **Spinach Dip Stuffed Artichoke Bottoms**

1 - can artichoke bottoms (6-8)  
4 oz. cream cheese, softened  
¼ cup shredded mozzarella  
¼ cup frozen spinach chopped and drained (squeeze liquid out until dry)  
2 cloves garlic, minced  
Salt and pepper to taste

Preheat oven to 400 degrees F.

Combine softened cream cheese and shredded mozzarella cheese, mix in spinach and garlic until well combined, season with salt and pepper to taste. Fill artichoke bottoms (slightly rounded, do not over fill). Bake for 20 minutes or until cheese begins to lightly brown.

### **Fisherman's Wharf Stuffed Artichoke Bottoms**

1 - can artichoke bottoms (6-8)  
4 oz. cream cheese, softened  
¼ cup parmesan cheese, grated  
2 oz. Dungeness crab or other high-quality crab meat  
2 oz. bay shrimp (cooked)  
2 cloves garlic, minced  
Salt and pepper to taste  
Heavy cream or half & half if needed to thin mixture.  
2 T roasted red peppers, chopped, for garnish (optional).

Preheat oven to 400 degrees F.

Combine softened cream cheese and grated parmesan cheese, mix in garlic, gently fold in crab and shrimp, season with salt and pepper to taste. If mixture is too thick, mix in 1 T heavy cream or Half & Half, one tablespoon at a time to thin slightly. Fill artichoke bottoms (slightly rounded, do not over fill). Bake for 20 minutes or until cheese begins to lightly brown. Garnish with chopped roasted red pepper or chopped pimento (optional).

### **French Onion Soup Stuffed Artichoke Bottoms**

1 - can artichoke bottoms (6-8)  
2 large yellow onions, thinly sliced  
2 T unsalted butter  
1 T olive oil  
1 tsp sugar  
1 T salt  
3 T brandy or cognac  
1 Cup Gruyere or Swiss cheese, grated  
3 T panko breadcrumbs or corn flake crumbs (for gluten free topping) garnish (optional).

For the onions:

Heat butter and olive oil in a large sauté pan over medium heat. Add onions, salt and sugar, stir and cover, adjust heat to medium-low for 20 minutes to sweat the onions. Uncover the onions and stir frequently until caramelized, add the brandy or cognac and stir until the liquid has evaporated. Let cool.

Preheat oven to 400 degrees F.

Combine the grated cheese with the onion mixture. Fill artichoke bottoms (slightly rounded, do not over fill). Top with bread crumb (optional). Bake for 20 minutes or until cheese begins to lightly brown.



Compliments of SolMateo & Celebrations by Chet Chase