

People always seem to like it when I publish a "Quick and Easy" menu,

The most laborious part of this recipe is opening the can of artichokes, so get ready to put up your feet and sip something cool while they cook.

Artichoke Bottoms Gratinees

1 15-ounce (420 g) can artichoke bottoms, rinsed,
drained, and patted dry
1-2 cloves garlic, finely chopped
3/4 cup (180 ml) freshly grated Parmesan cheese
1/4 cup (60 ml) mayonnaise
1 tsp (5 ml) lemon juice
1/2 tsp (2 ml) grated lemon peel
1/4 cup (60 ml) pine nuts (pignoli)

Arrange the artichoke bottoms concave side up in a lightly greased baking dish. Combine the remaining ingredients except for the pine nuts in a small bowl and stir to combine. Spoon the cheese mixture into the artichoke bottoms and sprinkle the pine nuts on top. Bake in a preheated 350F (180C) oven for 20 minutes. Serves 4 to 6.