

Appetizer

Mai's March Madness Charcuterie

Artichoke Eggplant Dip



Ready in **15 minutes**

Serves **4-6**

Ingredients

- ½ -¾ cup artichoke hearts marinated in oil
- 2 Tbsp of oil from artichoke hearts
- 1 medium eggplant, sliced and boiled with ½ tsp salt til soft
- 3 Tbsp sour cream
- 1 Tbsp Feta cheese

Preparation

1. Drain the artichoke hearts, reserving 2 Tbsp of its oil.
2. Drain eggplant.
3. Add artichoke, oil and eggplant in small blender. Blend til smooth
4. Add sour cream and feta. Mix well.

Tips

This is one dish I include in Mai's March Madness Pantry Charcuterie. The seasoned oil from the artichokes adds all the seasoning you'll need. My house guests went nuts over this recipe. Yours will too.

Spiritual Message from this recipe

I had this eggplant in my fridge for a good week. I knew it had to be used up soon, so I took a chance and added it to the artichokes to make a dip. I believe it makes God happy when we use and appreciate what He has provided for us. Just like when you give

someone a gift, you appreciate knowing that they use it. Taking chances helps you to grow and expand and create cool new recipes!