

Elizabethan Artichoke pie

Serves 6 - 8 as an Appetizer or 4 - 6 as an Entree

From www.Seatofmars.com

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9 inch unbaked pie pastry shell
Two 9 ounce packages of frozen artichoke hearts or bottoms
Quarter of a cup of Sherry
1 and a quarter teaspoons of sugar
Eight of a teaspoon of powdered Ginger
Half a teaspoon of dried Orange peel
Pinch of Mace
Vinegar to taste
Three quarters of a cup of pitted minced dates
Quarter of a cup of Raisins
1 tablespoon of bone marrow cut into pieces
1 tablespoon of butter cut into pieces

- 1) Bake pie shell at 425 degrees for 10 minutes. reduce temperature to 375 degrees and bake for an additional 5 minutes. Allow to cool
- 2) Cook Artichokes according to directions on the package but reduce boiling time to 2 minutes. Drain Artichokes.
- 3) In a bowl combine remaining ingredients except the butter and the marrow
- 4) Toss Artichokes in this mixture until they are all thoroughly coated. Let stand for 30 minutes, stirring occasionally
- 5) Place mixture in to pie shell, making sure solid ingredients are evenly distributed.
- 6) Dot with Butter and Marrow
- 7) Cover tightly with aluminum foil and bake at 375 degrees for about 30 minutes or until Artichokes are tender

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