Artichoke Nibbles

2 - 6 oz jars of marinated artichoke hearts (in oil)  
1 small onion, finely chopped  
1 garlic clove, minced  
4 eggs, beaten  
1/4 cup fine bread crumbs  
1/4 tsp salt  
1/8 tsp pepper  
1/8 tsp oregano  
1/8 tsp hot pepper seasoning  (we use the Luck Dog Hot Sauce click here to order)  
2 cups shredded sharp cheddar cheese  
2 TBS minced parsley  
   
Preheat oven to 324 F.  Drain marinade from 1 jar of artichoke hearts into medium skillet.  Drain second jar and discard the marinade (or reserve for use in salads).  Chop artichokes and set aside.  Heat oil; add onion and garlic and sauté until onion is limp, about 5 minutes.  Combine eggs, breadcrumbs, salt, pepper, oregano and hot pepper seasoning.  Fold in cheese and parsley.  Add artichokes and sautéed onion mixture blending well.  Pour into 9 inch square glass baking dish.  Bake about 30 minutes.  Allow to cool briefly before cutting into 1 inch squares.  Can also be served cold.  
May be prepared a day or two ahead and reheated 10 to 15 minutes.