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.