Artichoke, Mint & Feta Bites

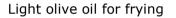


Dipping Sauce Ingredients

200g sour cream, Zest and juice from ½ lemon, 1 tablespoon mint, finely chopped, 1 teaspoon olive oil, Salt & pepper, to taste,

Ingredients

I cup artichokes hearts, chopped, 1/2 red onion, diced, 150g feta cheese, crumbled, 2 eggs, slightly beaten, 1/4 cup milk, 1/2 cup self raising flour 2 tablespoons fresh mint, chopped, Salt & cracked pepper, to taste,



How to Prepare

- 1. Mix dipping sauce ingredients in a bowl and refrigerate for at least 1 hour to allow flavours to fuse.
- 2. Mix remaining ingredients and stand for 10 mins.
- 3. Heat oil in pan. Place half a spoonful of mixture into hot oil. When golden, turn and fry the other side. When cooked remove and place on absorbent paper.
- 4. Place on serving dish and serve with Lemon-Mint Dipping Sauce.

Makes approx. 30 depending on size



