

Artichoke Velvet

2 9-ounce packages frozen artichokes hearts

1 pint fresh mushrooms, sliced

2 tablespoons butter or margarine

1 envelope chicken gravy mix

4 ounces Swiss cheese diced (1 cup)

1 tablespoon dry white wine

dash dried thyme

dash dried marjoram

Cook artichokes according to package directions; drain.

Cook mushrooms in butter till tender.

Combine artichokes and mushrooms in 1 quart casserole.

Prepare gravy mix using package directions.

Remove from heat; add herbs and cheese; stir till melted.

Add wine; pour over.

Bake covered at 350° for 30 minutes.

Serves 6 to 8.

