

## **Grilled Artichokes With Olive Oil, Lemon & Mint**

We are lucky enough to get local artichokes at the Farmer's Market. The first time I made this recipe we shared the artichokes with our neighbours; they made quite the impression! I know artichokes are a bit fiddly to prep. but I really think these unbelievably good little morsels are worth the effort! Hope you do too!

2 lemons, halved  
6 large artichokes  
2/3 cup EVO  
1/3 cup fresh lemon juice  
1 ½ Tbsp. chopped fresh mint

Bring a large pot of water to a boil. Add 1 – 2 Tbsp. salt.

Squeeze juice from halved lemons into a large bowl filled with cold water. Cut stem off 1 artichoke, leaving about 1". Snap off outer 2 rows of leaves. Cut off top 1/3 of artichoke; quarter artichoke lengthwise. Using small knife cut out the choke (that hairy stuff inside the artichoke) and prickly small leaves. Place the artichoke in lemon water. Repeat with remaining artichokes.

Drain artichokes, add to pot & boil until crisp-tender, 8 – 15 minutes. Transfer artichokes to a rack and cool. This can be done 1 day ahead. Cover & refrigerate.

Prepare barbecue (medium-high heat if using a gas barbecue). Whisk oil, 1/3 cup lemon juice & mint in small bowl; season dressing to taste with salt & pepper. Brush artichokes with dressing. Grill until tender and lightly charred in spots, turning occasionally, about 8 minutes. (I thread the artichokes onto metal skewers to make it easier to turn). Transfer artichokes to a serving platter; drizzle with remaining dressing. Serve warm or at room temperature.