



DEANNE'S FIRED CHOKES

4 large Topless™ Globe Artichokes

Marinade:

1/2 cup roasted garlic teriyaki sauce

1/4 cup balsamic vinegar

1/4 cup olive oil

2 tablespoons chopped garlic

2 tablespoons minced ginger

Slice artichoke tops off crosswise. Trim stems, cut off thorns, and discard lower leaves. Rinse under cold running water. Boil or steam artichokes until bottoms pierce easily with a sharp knife, about 30 minutes. Drain artichokes, and cool. Cut each artichoke in half lengthwise, and then in half again making 4 quarters. Cut out the fuzzy center along with any purple tipped petals.

In a large bowl, combine marinade ingredients. Add artichokes to marinade, coating all sides of the artichoke. Marinate artichokes at least 1 hour or overnight for optimum flavor. Remove artichokes, reserving marinade, and place cut side down on a grill over a solid bed of medium coals or gas grill on medium. Grill until lightly browned on the cut side, about 5 minutes. Turn over and grill until petals are slightly charred.

Warm marinade before serving if using as a dip or sauce. Makes 2 cups of marinade. Serves 4 as main entrée, 8 as side dish. Enjoy!

Serves 4

