



GRILLED BABY ARTICHOKES Serves 4

12 baby artichokes
2 tablespoons extra-virgin olive oil
Salt and freshly ground black pepper to taste

Lemon Vinaigrette:

1/4 cup fresh lemon juice (approx. 1 lemon)

1 tablespoon Dijon mustard
1/2 cup olive oil
2 tablespoons chopped fresh basil leaves

Freshly ground black pepper to taste

In a small bowl, combine lemon juice, Dijon mustard, olive oil, olives, and pepper; whisk together well.

Cut off the top third of each artichoke, snip the sharp tips from the remaining leaves, and trim the bottom slightly so that it's even all the way around.

In a large saucepan, bring 1 1/2 quarts of water to a boil. Add the prepared artichokes and cook approximately 7 to 10 minutes or until you can easily pierce them with a fork but they still offer some resistance.

Drain and immediately immerse in cold water to stop the cooking. Cut the artichoke in half lengthwise, sprinkle them with olive oil, and salt and pepper to taste.

Prepare barbecue grill. Cover barbecue with lid, open any vents, and grill them over a medium-hot fire, cut side down for about 5 minutes, or until the cut sides are well browned. Flip over and grill until leaves just start to char.

Remove from heat to a large bowl and pour the lemon vinaigrette over grilled artichokes and toss. This can be served right away, but it is much better if allowed to sit for an hour for the flavors to mingle. It will keep, covered and refrigerated, for about 3 days. .

