



ROASTED BABY ARTICHOKES

Makes 2–4 first course or side dish servings.

This delicious vegetable has a short season so take advantage when you can. You can also make this dish in advance and reheat it.

INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 2 tablespoons lemon juice
- 3 garlic cloves, finely chopped
- Leaves from 12 thyme sprigs
- 1 teaspoon Kosher salt
- Freshly ground black pepper
- 2 tablespoons water.
- 12 baby artichokes

PREPARATION

1. Preheat the oven to 425F.
2. In a small bowl combine the oil, lemon juice, garlic, thyme, salt, pepper and water.
3. Cut off and discard the artichoke stems. Pull the tough outer leaves as far as they will snap, leaving only the pale green leaves. Cut $\frac{1}{4}$ inch of the tops of the artichokes, then cut artichokes in half lengthwise.
4. Place in an ovenproof dish and pour the oil mixture over the artichokes. Roast for about 25 minutes, turning the vegetables over midway through and tossing from time to time. Add a

spoonful or so of hot water as needed. The artichokes should be fork tender.

5. Season to taste with lemon juice, salt and pepper.