



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Steamed Globe Artichokes with Pecorino Vinaigrette & Fried Garlic Chips**

**3 lemons, 2 halved and 1 zested and juiced (3 tbl. juice)**

**6 large globe artichokes**

**½ cup extra virgin olive oil**

**3 garlic cloves, thinly sliced**

**1 stick unsalted butter**

**¾ cup finely grated Pecorino Romano**

**Freshly ground black pepper**

**1. Fill a medium bowl with water. Juice 1 lemon into water, and add rind. Trim artichoke stems to ½ inch, and remove tough outer leaves. Trim pointy tips of artichoke leaves using kitchen shears. Spread leaves apart to remove inner chokes by scraping with a small spoon. Transfer artichokes to lemon water as you work to prevent discoloration.**

**2. Fill a large pot with 2 inches water. Juice 1 lemon into water; bring to a simmer. Fit pot with a steamer-basket insert. Place artichokes upright in steamer. Simmer, covered, until artichokes are very tender when pierced with a paring knife, about 30 minutes.**

**3. Combine olive oil and garlic in a small saucepan over medium heat. Cook until garlic is pale gold. Strain garlic; reserve oil. Transfer garlic chips to a paper-towel-lined plate to drain.**

**4. Add butter to saucepan, and melt over medium-low heat. Whisk in reserved oil, the cheese, and lemon zest and juice. Pour a pool of vinaigrette into cent of each artichoke, and drizzle remainder over tops. Sprinkle with garlic chips, and season with pepper.**

***Credit: Martha Stewart Living***