

## Artichokes Two Ways

The ideal summer appetizer: Steam a trimmed whole artichoke, then serve either with a side of lemon mayonnaise or bake with a delicious filling. (Recipe can be doubled)

Whole artichoke  
One lemon

### **Lemon mayonnaise**

½ cup mayonnaise  
Half a lemon  
Kosher salt

### **Filling**

¼ cup chopped pancetta  
2 tablespoons butter  
¼ cup white wine  
One cup panko breadcrumbs  
½ cup chopped parsley  
2 tablespoons capers  
¼ cup shredded parmesan  
Cayenne pepper, kosher salt, pepper  
Olive oil



**Prep and steam artichokes:** Set a pot filled with 2” of water to boil. Trim end of artichoke so it sets up straight. Tear off the first row of tough leaves closest to the base. Use kitchen shears to trim the prickly, tough ends off each leaf. Trim the top.

Cut lemon in half and rub artichoke with lemon. Squeeze juice from each half into the water.

When water comes to a boil, reduce heat to low and place artichoke(s) in the water. Cover pot and steam until leaves start to separate and are tender, about 40-45 minutes.

**IF** you are going to stuff the artichoke, remove after 20 minutes.

Make lemon mayo while artichokes are steaming: Mix mayonnaise with juice of half a lemon. Sprinkle with salt and chill for at least 30 minutes.



## *Stuffed artichoke*

**Preheat oven to 350°**

**Prepare filling:** Heat 1 tablespoon oil in a large skillet. Cook pancetta over medium heat until browned, about 3 minutes. Remove pancetta, lower heat slightly and melt 2 tablespoons butter in the skillet. Deglaze pan with ¼ cup wine and reduce slightly, about 2 minutes.

Add breadcrumbs, parsley and capers and cook until filling is still somewhat moist, about 2 minutes. Add pancetta then sprinkle with a dash of cayenne. Taste for salt and pepper (may not need salt because of capers and pancetta).



**Bake artichoke:** Place artichoke in a pie dish. Use a spoon to place filling in between each layer of leaves and on top of the artichoke. Sprinkle with shredded parmesan and bake until cheese is melted, about 15-20 minutes. Drizzle with olive oil. Allow to cool slightly and serve.

**DON'T FORGET THE BEST PART:** With either the baked or steamed choke, scrape off fuzzy cap covering the heart. Take a small knife and slice into small pieces. Everyone will want a taste!

