

# Grilled Baby Artichokes



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

From: [www.saveur.com](http://www.saveur.com)

Serves 5

10 baby artichokes

1 lemon, halved

1/4c olive oil

sea salt, to taste

Prepare a medium-hot charcoal fire. Using a serrated~blade knife, halve artichokes lengthwise. Rub cut surfaces with half of the lemon. Transfer artichokes to a bowl and drizzle with 2T oil. Season with salt and toss to coat. Transfer artichokes cut side down to the grill (alternatively, broil artichokes on a baking sheet placed in the middle of the oven). Cook, flipping once, until the bases of the artichokes are tender and the exterior is browned.

Using tongs, transfer artichokes to 2 plates. Drizzle artichokes with remaining oil and the juice of the remaining lemon half. Season with salt. Discard the first layer of leaves before eating, if you like.

**Debbie Spangler ~ Certified Personal Chef**

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