

STUFFED ARTICHOKEs

Serves 4

Artichokes were always reserved for special occasions in my family. We ate them stuffed on holidays. This is one of my mother's specialties. At the restaurant, we added a slice of pancetta, chopped, to the filling, which is a great variation. Serve these one per person.

Pull off the leaves and scrape the meaty part of each one with your two front teeth. When you get through all the leaves, the heart is, many people believe, the best part.

1/2 cup breadcrumbs

1/2 cup parmigiano, grated

5 cloves garlic, 2 chopped 3 smashed

3 tablespoons flat leaf parsley, chopped

1 teaspoon of fresh oregano, chopped

2 tablespoons + 1/4 cup Extra Virgin Olive Oil

Juice and zest of 2 lemons

salt and freshly ground pepper

4 artichokes

1 1/2 cups white wine

1 cup vegetable broth

For the filling: combine the breadcrumbs, parmigiano, chopped garlic, parsley, oregano, 2 tablespoons olive oil and zest of 2 lemons in a bowl. Season with salt and pepper.

Trim the stem off the artichokes and pull off the tough outer leaves. Make sure the bottoms are flat so the artichokes can stand up. With your fingers, spread the leaves apart as much as you can while you stuff the breadcrumb mixture between them. Put plenty of the filling on top.

Heat remaining 1/4 cup olive oil in a sauce pot with high enough sides that you can stand the artichokes up. Add the smashed garlic cloves to the oil and saute until fragrant, about 1 minute. Add thyme, wine, lemon juice and vegetable stock into the pot. Place the pot over medium heat and simmer for 30 minutes, or until artichokes are tender throughout. Serve.