



---

## Uploaded to VFC Website

▶▶▶▶ January 2013 ◀◀◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

---

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation  
Tax ID #27-3820181*

***If Veteran's don't help Veteran's, who will?***

We appreciate all donations to continue to provide information and services to Veterans and their families.

[https://www.paypal.com/cgi-bin/webscr?cmd=\\_s-xclick&hosted\\_button\\_id=WGT2M5UTB9A78](https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78)

---

**Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



# Grilled Artichokes

**Prep Time:** 15 mins

**Cook Time:** 25 mins

**Rest Time:** 10 mins

**Total Time:** 50 mins

## Ingredients

- ❖ 2 medium lemon
- ❖ 4 large artichoke(s), fresh, 3 to 3 1/2 pounds total
- ❖ 1 tablespoon oil, olive, extra virgin
- ❖ salt and black pepper, to taste



## Preparation

1. **To prepare artichokes:** Fill a Dutch oven with water; add the juice of 1 lemon. Trim leaves from the top of an artichoke. Remove the outer layer(s) of leaves from the stem end and snip all remaining spiky tips from the outer leaves. Trim an inch off the bottom of the stem and use a vegetable peeler to remove the fibrous outer layer. As each artichoke is prepared, drop it into the lemon water to prevent it from turning brown.
2. When all the artichokes are prepared, cover the pan and bring to a boil. Boil until the base of the stem can be pierced with a fork, 12 to 15 minutes. Transfer to a cutting board and let stand until cool enough to handle, about 10 minutes.
3. Meanwhile, preheat grill to medium. Slice the artichokes in half lengthwise. Scoop out the choke and first few inner layers in the center until the heart is revealed. Brush each half with oil and sprinkle with salt and pepper. Grill the artichokes until tender and lightly charred, about 5 minutes per side. Transfer to a serving platter, squeeze half a lemon over them and garnish with the remaining lemon half cut into 4 wedges. Serve warm, at room temperature or chilled.

**Variation:** For boiled artichokes, add 5 minutes to the cooking time in Step 2. Serve whole or cut in half and scoop out the chokes.