

Grilled Artichoke

Ingredients

4 Artichokes
2 T Olive Oil
1 T Lemon Juice
2 Lemon Wedges
2 T Apple Cider Vinegar
1 T Salt (plus pinch)
0 pn Ground Black Pepper
0 pn Garlic Powder

Instructions

- 1.Fill a large pot full of water, you will need enough to cover the artichokes. Add 1 tablespoon salt and vinegar then bring up to a boil.
- 2.Wash artichokes well, rinsing under running water. Tear off any small, loose leaves at the bottom of the artichoke. Cut about 1-inch off the top of the artichokes and trim the ends of the leaves with scissors.
- 3.Cut off the end of the artichoke and use a vegetable peeler to peel around the stem. Cut the artichoke in half and using a spoon pull the choke out of both halves and rinse well. Use one wedge of lemon for every two artichokes and rub over all cut surfaces. Place wedge into pot of water.
- 4.Once boiling, place artichokes gently into the water, bring water back up to a boil. Reduce heat

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to medium and cover pot. Simmer for 15 minutes depending on the size of your artichokes.

5. Place artichokes upside down on a rack over a baking sheet to dry, pat dry with paper towels as needed. Start the grill up to medium high heat 400°.

6. In a small bowl, stir together the olive oil and lemon juice, brush the mixture on to the cut side of the artichokes. Sprinkle on top with salt, pepper, and garlic powder. Place artichokes cut side down onto the hot grill for about 10 minutes with lid closed. Flip the artichokes over and cook for 5 more minutes.

7. Remove from grill and serve immediately with lemon garlic aioli.