Roasted Artichokes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 large fresh artichokes
- EVOO
- Juice of a half lemon
- 2 garlic cloves, whole
- Kosher salt

Instructions

If you like artichokes, you'll love these. I find them to be a bit of work to eat, but it's good if you like grazing, and enjoying your meal in a timely fashion to avoid stuffing yourself.

They aren't much work at all when it comes to prep and cooking:

Cut off the stem, and the tops of each artichoke (you want to see the choke in the center). Spread the leaves a bit, and drizzle the innards with the EVOO, lemon, and salt. Place a clove of garlic inside the center of each artichoke.

Wrap in 2 sheets of foil, tightly, with the gathering at the top.

Place in a baking dish and bake for 1 hr and 20 mins on 425 degrees.

To eat: Pull each leaf off, and kind of "scrape" the meat off with your teeth. Tasty!