



Garlic Boiled Artichokes

NIBBLEDISH CONTRIBUTOR

Ingredients

- Artichokes (I usually cook 2-3, cause everyone loves them)
- Whole garlic pieces, peeled
- lemon pepper
- season salt
- Mayo
- Garlic Salt
- Butter
- lemon juice

Instructions

Fill up a decent sized pot with water. Make sure there is enough water that the artichokes can float. Now, take the artichokes and cut off the bottom of the stem. Some people cut off the whole stem, but I like to eat it, I think it tastes good too! Then, put the artichoke on its side and using a very sharp knife slice off the very tips of the leaves that are a little spiky. Now, place the artichokes in the water and turn the burner on high. Drop 3-5 garlic pieces in the water. Then sprinkle the lemon pepper and season salt in the pot, and try to do it on top of the artichokes so some of the seasonings can fall in the leaves. Once the water reaches a boil, turn the heat to medium-medium low and let boil for 1 hour

to 1 hour and 20 minutes. When the artichokes are done, take them out of the water and put them on a plate. Serve them with mayonnaise and garlic-lemon butter. To make the garlic-lemon butter, just melt the butter, add some lemon juice and garlic salt. Delicious! Do not forget to eat the heart! It is the best part!!!!