

Grilled Artichokes

Enough for 4-8 people

4 large artichokes
2 lemons
1/4 cup olive oil
2 cloves garlic, minced
Salt

Grab a large pot with a steamer basket and fill it with water right to the bottom of the basket. Place it over a medium high heat to get that steam doing while you prep those thistles.

We know artichokes look alien as all hell but they're easy to clean up if you know how. Remove all the tough outer leaves around the base and cut about 1 inch off the top of each artichoke. Using a pair of scissors, cut the top off any leaves that still have the barb on them. Disarm that motherfucker or you will get poked. If your artichokes still have their stalks, do a fresh cut at the bottom of the stalk then peel the outside with a vegetable peeler-just like if it was a carrot-to get at the softer center. Halve the artichokes lengthwise. With a spoon, scoop out all the hairy guts, but don't take out the tasty-as-fuck heart. You will end up with 8 servings of artichoke when this is all done.

Now squeeze lemon juice all over the artichokes to help slow down their oxidation because they love to go brown FAST once you cut them. That oxidation doesn't affect the taste but we want them to be a little pretty, right?

By now your pot should be steaming. Add the artichokes to the basket with a couple slices of lemon place on them and let the artichokes steam, covered, until one of the inside leaves can be pulled out without too much of a fight, 30-40 minutes depending on their size and freshness. If your water starts getting low before the artichokes are tender, just add some more and keep on steaming. When they are tender, place them all on a large plate. If you want to do this ahead of time for a party, they'll keep great in the fridge just like this and you can grill them the next day to save on some work.

When you're ready to eat, warm up the grill to medium-high. In a bowl, mix the minced garlic, olive oil, and 2 tablespoons of juice from that last lemon. When the grill is ready to go, brush some of that oil mixture all steamed chokes and sprinkle over a little salt and pepper.

Throw those thistly bastards on the grill, cut side down, and cook until they get some good grill marks on them but the leaves aren't burnt to shit, 3-5 minutes depending on your grill. Flip them over and do the same on the other side. Remember they're already cooked enough, we are just grilling them for the delicious charred flavor so you aren't gonna fuck it up.

Serve hot or at room temperature with some kind of dip and a big-ass bowl for everyone to throw away their leaves. Eating an artichoke is messy but well worth the trouble.

