

Jewish Artichokes
(Carciofi alla Giudea)

INGREDIENTS:

Servings: 2 people

Medium-size artichokes	6
Lemon	1
Garlic cloves	2
Olive oil	1 pint
Coarse salt	
Salt and freshly ground pepper	to taste

Servings: 4 people

Medium-size artichokes	12
Lemons	2
Garlic cloves	4
Olive oil	1 quart
Coarse salt	
Salt and freshly ground pepper	to taste

Servings: 6 people

Medium-size artichokes	18
Lemons	3
Garlic cloves	6
Olive oil	1 1/2 quarts
Coarse salt	
Salt and freshly ground pepper	to taste

Servings: 8 people

Medium-size artichokes	24
Lemons	4
Garlic cloves	8
Olive oil	2 quarts
Coarse salt	
Salt and freshly ground pepper	to taste

Servings: 10 people

Medium-size artichokes	30
Lemons	5
Garlic cloves	10
Olive oil	2 1/2 quarts
Coarse salt	
Salt and freshly ground pepper	to taste

Servings: 12 people

Medium-size artichokes	36
Lemons	6
Garlic cloves	12
Olive oil	3 quarts
Coarse salt	
Salt and freshly ground pepper	to taste

TOOLS:

Lemon juicer
Small, sharp knife
Large bowl
Paper towels
Saut  pan

PREPARATION:

Peel and chop the garlic cloves. Juice the lemon and reserve the liquid. *Trim away the rough leaves at the bottom of the artichokes.* Remove the stems. Cut away the upper third of each artichoke; *open the leaves with your fingers.* Scoop out and discard the hairs with a spoon. Sprinkle coarse salt between the leaves.

Heat the olive oil in a saut  pan and carefully place the artichokes in a layer. Cook for approximately 25 minutes on medium heat, sprinkling a little water occasionally.

Remove the artichokes from the pan and turn the heat to high. Stick a fork in the stem side of each artichoke and dip them into the hot oil for a few seconds (so that the leaves open).

Dry the artichokes on paper towels, and serve immediately with fresh lemon juice and crushed garlic cloves.