

## Italian Stuffed Artichokes

2 lemons  
4 medium artichokes  
4 cloves garlic, smashed  
1/2 bunch Italian parsley,  
leaves picked and finely chopped  
1 cup grated Parmesan  
1 cup bread crumbs  
1/2 tsp. crushed red pepper  
Extra-virgin olive oil  
Kosher salt  
2 cups white wine



1. Squeeze 1 lemon into a large bowl filled with water and place the lemon halves in the water.
2. Cut off the pointy tops of the artichokes. Remove and reserve the stem of the artichoke. Peel off the tough green outer leaves and discard. Gently spread the leaves of the artichoke. Using a melon baller, scoop out the hairy "choke" in the center. When clean reserve them in the lemon water. Remove the tough outer skin on the stems and save them in the lemon water as well.
3. In a small bowl combine the garlic, herbs, Parmesan, bread-crums, and crushed red pepper. Finely chop the reserved artichokes stems and add them to the bowl. Zest and juice the remaining lemon and add that to the bowl. Slowly drizzle in olive oil until the mixture forms a paste. Season with salt.
4. Stuff the artichokes with the paste, then place the artichokes standing up in a saucepan large enough to accommodate them.
5. Add the wine to the saucepan and enough lemon water to come 3/4 up the sides of the artichokes. Add the lemon halves to the pan.
6. Drizzle generously with olive oil and season with salt. Cover the saucepan and bring to a boil. Reduce heat to a simmer and cook for 15 to 20 minutes or until the base of the artichokes are tender when poked with a fork.

7. Serve hot or room temperature drizzled with generous amount of olive oil.