



Roasted Artichokes

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 1 hour 15 minutes

Total Time: 1 hour 25 minutes

3/4 cup olive oil

3/4 cup dry white wine

1 tbsp dried oregano

1/2-1 tsp crushed red chile flakes, to your taste

6 cloves garlic, finely chopped

4 globe artichokes, stems cut close to base and flat as possible

Kosher salt & freshly ground pepper, to taste

Heat oven to 500°F. In a medium bowl, whisk together oil, wine, oregano, chile flakes, garlic, salt and pepper. Set aside.

Cut 1 inch off top of each artichoke. Using a kitchen scissors, snip off the sharp tips of the remaining leaves. Gently pull the leaves apart to open artichokes. Place them, standing up on their bases, in a small roasting pan or dish large enough to hold them in one layer.

Pour oil mixture over each artichoke, making sure it reaches in between all leaves.

Cover with aluminum foil, and bake for 45 minutes. Uncover and bake, basting often with juices, until browned and tender, about 30 minutes more. Let cool for 10 minutes before serving warm with pan juices.