



# Garlic Butter-Seared Steamed Artichokes

Makes: 1 artichoke per person

Prep Time: 15 minutes Cook Time: 35 minutes

Total Time: 50 minutes

## Ingredients

### For the Artichokes:

- 2 to 3 large fresh artichokes
- 1 to 2 lemons, halved
- Kosher salt
- Freshly ground black pepper

### For the Sizzled Finish:

- 2 tbsp unsalted butter
- A few garlic cloves, halved lengthwise

### For the Lemon Dipping Sauce:

- 1 to 2 tbsp mayonnaise
- Juice from 1/2 lemon, plus more if desired
- Freshly ground black pepper
- Kosher salt

## Instructions

### Prepare the Artichokes:

Using a sharp knife, trim about 1 inch from the tops of the artichokes to remove the thorny leaf tips. Pull away any small or discolored leaves near the base and stem.

Peel the outer layer of each stem with a vegetable peeler. Slice the artichokes in half lengthwise through the stem and center. To help prevent browning, rub the cut surfaces with a lemon half.

### Steam the Artichokes:

Pour a few inches of water into a large pot and bring it to a boil. Place a steamer basket inside the pot. Arrange the artichoke halves in the basket. Squeeze the juice from 1/2 lemon over the artichokes and place the squeezed lemon half among them for extra flavor.

Cover the pot and steam over medium heat for 25 to 30 minutes, or until a knife easily pierces the thickest part of the artichoke where the leaves meet the stem.

Transfer the artichokes to a cutting board. Using a spoon or small knife, remove and discard the fuzzy choke from the center of each half.

### Make the Lemon Dipping Sauce:

In a small bowl, combine the mayonnaise and lemon juice. Stir until smooth, then season with black pepper and a pinch or two of kosher salt. Taste and adjust as needed. Add more lemon juice for a brighter flavor or more mayonnaise for a creamier consistency.

### Add a Sizzled Finish:

Heat a large skillet over medium-high heat. Add the butter and garlic and cook until fragrant. Place the artichokes cut-side down in the skillet and cook until golden brown and lightly crisp. Transfer to a serving platter and repeat with the remaining artichokes.

Spoon any remaining butter and garlic from the pan over the artichokes and season with kosher salt and black pepper. Serve warm with the lemon dipping sauce on the side.

### Chef's Notes:

Leftover artichokes can be refrigerated for several days. Reheat gently in the microwave or in a covered dish in the oven to prevent them from drying out.

*Inspired by a recipe Smitten Kitchen*