



Grilled Artichokes

Paired with 2015 Pinot Grigio

Ingredients:

- 4 large whole artichokes or 12 to 15 baby artichokes
- 2/3 cup extra-virgin olive oil
- 1/3 cup white wine vinegar
- 1/3 cup thinly sliced green onions
- 2 tablespoons snipped fresh tarragon or 2 teaspoons dried tarragon, crushed
- 2 tablespoons Dijon-style mustard
- Salt
- Ground black pepper
- 2 lemons each cut into 8 to 10 wedges
- Snipped fresh tarragon (optional)

Preparation:

1. Wash large artichokes and remove loose outer leaves. Snip off the sharp leaf tips. Cut darker green portion of leaves off top half of artichoke; discard. Cut off stem and trim any remaining green from base of baby artichokes.
2. In a large pot bring lightly salted water to a boil and add artichokes. Cover pot and simmer for 20 to 30 minutes or until a leaf pulls out easily.
3. Place artichokes in a large bowl of ice water to cool completely. Drain artichokes upside down on paper towels. Cut artichokes in half from top through stem; use a spoon to scoop out the fibrous cores, leaving the hearts and leaves intact.
4. For tarragon drizzle combine the 2/3 cup oil, vinegar, green onions, 2 tablespoons tarragon, and mustard. Cover and shake well. Season with salt and pepper.
5. Brush artichoke halves with additional olive oil. Grill for 7 minutes; turn artichokes and grill for another 5 to 7 minutes.
6. Place grilled artichokes on a serving platter cut sides up. Shake tarragon drizzle and pour over artichokes. If desired, sprinkle with snipped tarragon. Serve with lemon wedges.