



Braised Artichokes with Mint Pesto

Makes 12 portions (1/2 artichoke per portion)

Ingredients:

1 each	Whole Peeled Tomatoes – 28 oz. can
12 oz.	Dry White Wine
1 Tsp.	Crushed Red Pepper Flakes
2 Tsp.	Kosher Salt
8 oz.	Olive Oil
2 cups	Water
10 each	Anchovies – patted dry
8 cloves	Garlic
1 Cup	Fresh Mint Leaves
6 each	Artichokes
2 each	Lemons – cut in half

Directions:

Crush the tomatoes into small pieces – combine with the wine, pepper flakes, salt, ½ cup olive oil and 2 cups of water – set aside

Prepare the Pesto:

In a food processor- pulse the anchovies and garlic until finely chopped. Add in the mint and process until chopped fine. Blend in the oil with the machine on to form a paste.

Trim the artichokes of the tough outer leaves and about ¼" of the stem, then using a peeler, trim the outer layer of the stem. Rub with the lemon to prevent browning.

Cut the artichokes in half lengthwise, scoop out the choke – again rub with lemon.

Combine the pesto with the tomato mixture – place the artichokes in the liquid – trying to submerge them.

Bring artichokes to a simmer – cover and cook until the artichokes are fork tender. Be sure to turn the artichokes several times during cooking.

When tender – remove from the liquid – Continue cooking the liquid to reduce slightly.

Taste and season with salt and pepper if necessary.

Place the artichokes on a platter and top with the cooking liquid.