

a pearl kind of girl

Grilled Artichokes

- 2 large artichokes
- 1 lemon (quartered)
- 1/2 cup olive oil
- 1 tablespoon garlic minced
- 1 teaspoon salt
- 1 teaspoon black pepper

Fill a large bowl with cold water and add juice from one lemon wedge.

Trim the tops and stems of artichokes, then cut in half lengthways. Place artichokes in cold lemon water to prevent them from turning brown.

Bring a large pot of water to a boil and add artichokes for about 15 minutes.

In a small bowl mix remaining lemon, olive oil, garlic, salt and pepper.

Drain artichokes and brush olive oil mixture on both sides.

Add artichokes to a preheated grill at medium/high, use foil for an easier cleanup. Grill for about 8 minutes while frequently turning and brushing on olive oil mixture.

Serve immediately.

