



Grilled Artichokes

INGREDIENTS

- 4 large artichokes
- Salt and pepper
- ¼ cup olive oil
- ¼ cup balsamic vinegar
- ¼ cup water

INSTRUCTIONS

Cut ½ inch off artichoke tops and trim stems to 1 inch length. Steam artichokes until just tender, about 45 minutes. Let cool.

Cut artichokes in half lengthwise. With a spoon remove the fuzzy chokes and any purple-tinged leaves.

Mix remaining ingredients. Place artichokes in a bowl, pour on the mixture and shake to coat all sides. Marinate overnight in refrigerator (or for at least 1 hour).

Preheat grill to medium. Place artichokes cut side down and grill until lightly browned, 5 to 7 minutes. Flip artichokes over and grill until petal tips are lightly charred, 3 to 4 minutes.

Serve at once.