



Roasted Artichoke with Bagna Cauda

John McReynolds, Cafe LaHaye

Serves 6

Artichokes

6 large artichokes

Large pot of boiling salted water with

Chopped fennel, onion, whole peppercorns, bay leaf, fresh thyme, whole head of garlic, 1 lemon cut in half, white wine, olive oil

Trim artichokes and boil for about 25 minutes. Remove from water and allow to cool upside down to drain. Cut in half and scoop out choke. Season with olive oil, salt and pepper and roast in 400 degree oven for 10-15 minutes.

Bagna Cauda

15 anchovy filets, rinsed and patted dry

4 cloves garlic

1 1/2 cups extra virgin olive oil

1/3 cup unsalted butter

Salt and pepper

Zest and juice of 1 lemon

1/2 teaspoon red wine vinegar

Smash garlic on cutting board. Using the flat part of knife, puree the garlic with salt and pepper. Add anchovy and do the same. Warm oil and butter in pan. Add anchovy and garlic and cook 1 minutes. Add vinegar and lemon.