

Stuffed Artichokes

Savannah · 28/09/2024

**Prep Time**

1 hr 25 mins

Difficult

Medium

Servings

6

Description

A delicious stuffing for a special change from ordinary boiled or steamed artichokes

Ingredients

- - 6 whole artichokes - 3 slices Italian bread
- cubed - 1 clove garlic
- minced - 2 cup chopped fresh parsley - ¼ cup grated Romano cheese - ½ teaspoon dried oregano - 5 tablespoons vegetable oil
- divided - salt and pepper to taste

Instructions

1. Snip the pointed tips of artichoke leaves
2. and cut off the stems. Wash and drain. Holding artichoke firmly by base
3. firmly rap the top of it on a hard surface; this will open it so it can be stuffed. In a medium bowl combine bread cubes
4. garlic
5. parsley
6. Romano cheese
7. oregano
8. 2 tablespoons vegetable oil
9. salt and pepper; mix well. Press about 1/2 cup of stuffing into each artichoke. Tightly pack stuffed artichokes together in a large heavy saucepan or Dutch oven. Add enough water to reach half way up artichokes and add 3 tablespoons oil. Bring to a boil over high heat; reduce heat to low and simmer
10. covered
11. for 1 hour
12. or until leaves pull out easily.