



OvenRoasted Artichokes

Savannah · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

Forktender ovenroasted artichoke halves from Russ Crandall of The Domestic Man are a delicious addition to any feast

Ingredients

- - 4 artichokes (3 to 4 inches wide) - 1 tablespoon olive oil - 1 tablespoon butter
- melted - 1 tablespoon lemon juice - 1 cup mayonnaise - ½ cup freshly grated Romano
- Asiago and/or Parmesan cheese blend - 2 cloves garlic
- minced - ½ teaspoon ground black pepper - ¼ teaspoon ground dried chipotle pepper - Reynolds Wrap® Aluminum Foil

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Trim each artichoke stem to less than 2 inches in length. Slice off tips and snip thorny tips with kitchen shears. Slice artichokes in half lengthwise and use a small knife to remove the "chokes" (white fibrous hairs and inner purple leaves); discard. Lay out 8 squares of aluminum foil. Place 1 artichoke half
2. cut-side up
3. in the center of each foil square. Mix olive oil
4. butter
5. and lemon juice together in a small bowl. Drizzle mixture over each artichoke half
6. making sure it gets in between the leaves. Flip artichokes over. Form the foil packets: Bring up the foil sides
7. double-fold the top and ends
8. and seal the foil snugly around each artichoke. Transfer to a baking sheet. Roast in the preheated oven until fork-tender
9. about 40 minutes. While the artichokes are roasting
10. mix mayonnaise
11. cheese
12. garlic
13. pepper
14. and chipotle powder together in a bowl; set aside. Remove artichokes from the oven. Turn on the broiler. Carefully open foil by cutting along the top of each packet with a sharp knife
15. allowing steam to escape. Use tongs to flip each artichoke over. Scoop some mayonnaise mixture into the center of each artichoke half. Spread slightly with a spoon. Return artichokes to the oven and broil
16. with the foil opened
17. until topping is browned
18. 4 to 5 minutes. To Eat: Remove the leaves from the outer part of the artichoke
19. dip in the mayo mixture
20. and scrape the soft artichoke meat from the leaf with your teeth. Continue working your way through the artichoke until the leaves and dip disappear!