

## **Baby Artichoke Salad**

### Ingredients:

5 lbs. baby artichokes, cleaned (fresh artichokes)  
3 lemons  
1 cup extra virgin olive oil  
1 cup sliced Parmesan  
1 cup julienne basil leaves  
Salt & pepper

### Directions:

Peel baby artichokes and place in cold water. Squeeze 1 lemon into water to prevent browning. Drain. Cook artichokes in boiling salted water until tender, about 8-10 minutes. Drain and cool. Cut artichokes into quarters and place in a large bowl. Add the juice of 2 lemons, olive oil, parmesan, basil and toss. Season with salt and pepper, and serve. (can also use a little lemon zest in the mix)

Serves 5