

Artichokes in Parsley Sauce

From *The New York Times Passover Cookbook*, Edited by Linda Amster with Introduction by Joan Nathan

48 baby artichokes

Juice of 1 lemon

3 tablespoons of olive oil

2 cloves of garlic, sliced

1 cup water, vegetable stock, or chicken stock

1 ½ cups flat-leaf parsley, stems removed

Salt and freshly ground black pepper

1. Preheat oven to 400°F.
2. Trim the artichokes by slicing off ½ inch of the top, slicing off any stems and pulling off the tougher outer leaves.
3. Toss the artichokes with the lemon juice and olive oil in an ovenproof dish. Scatter the garlic on top and drizzle with ¾ cup of the water or stock. Cover and bake about 30 minutes until the artichokes are tender.
4. Transfer the cooking liquid and garlic to a blender and add the parsley. Add remaining ¼ cup of water or stock. Puree. Season to taste with salt and pepper.
5. Toss the artichokes with the parsley mixture and serve warm or at room temperature.

makes 6 servings