

Lemon-Braised Artichokes

Recipe By: Tra Vigne Seasons Cookbook

Yield: a lot

Ingredients:

¾ cup extra-virgin olive oil
1/3 cup 1.5 fresh lemon , squeezed
2 tsp. fresh thyme sprigs, finely chopped
2 tsp. garlic clove, minced
2 tsp. kosher salt
pinch small freshly ground black pepper
pinch red pepper flakes, (optional)
3 9 ounce frozen artichoke hearts, thawed
2 ½ Tbl Pernod liqueur., (optional)

Directions:

1. Preheat oven to 375°F. Combine the olive oil, lemon juice, thyme, garlic, salt, and pepper(s). Toss artichokes with marinade and place in an oven safe dish, covered. Roast in the oven for up to 20 minutes. Remove from oven and let cool in the cooking liquid.

Roasted Artichoke, Tomato Antipasto & Tuna On Garbanzo Bean Spread in Phyllo Cups Topped With Romesco Sauce

Recipe By: Wheel House Gardeners

Yield: 36 cups

Ingredients:

- 36 phyllo cups
- artichoke and tomato antipasto recipe
- garbanzo spread recipe
- romesco sauce.

Directions:

Place garbanzo spread in the baked phyllo cup. Add a heaping teaspoon of tuna, followed by a heaping tablespoon of roasted artichoke tomato antipasto, top with a teaspoon of romesco sauce. Serve at room temperature.