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Grilled Artichoke

Ingredients:

1 Large artichoke

Olive oil

Salt

Lemon Pepper

Garlic powder

Directions:

1. Cut off tips of artichoke leaves to remove thorns. Cut off 1/8-inch off bottom of stem and very outer fibrous layer of stem.
2. Microwave in covered dish for 4 minutes.
3. Cool ~ 5 min. Cut half and cut out choke.
4. Brush with olive oil then season with salt, lemon pepper, and garlic powder.
5. Grill on med-high for 2-4 minutes on each side.