

CopyCat The Cheesecake Factory Fire-Roasted Fresh Artichokes

Ingredients

2 globe artichokes, stemmed and cut in halves

$\frac{1}{2}$ cup lemon juice

4 tbsp canola oil, or extra virgin olive oil

$\frac{1}{4}$ cup salt

2 tsp fresh ground pepper

2 cloves garlic, finely chopped

To Serve:

2 tbsp balsamic vinaigrette

Directions

Place artichokes in a bowl filled with cold water.

Add lemon juice.

Boil 1 gallon of water and add salt.

Stir until dissolved.

Add artichoke to boiling water and cook for 10 to 15 minutes.

Remove from boiling water and place in cold water to chill.

Heat up the grill.

Brush artichokes with oil.

Season with garlic, salt and pepper to taste.

Place cut-side down on grill and cook until heated through.

Garnish with vinaigrette before serving.