

Carmelita-Style Grilled Artichokes with Salmoriglio Sauce

Salmoriglio Sauce:

1/4 cup fresh lemon juice (about 1 lemon)
1/2 cup olive oil
2 Tbsp. chopped pitted green olives
Black pepper

Grilled Artichokes:

8 artichokes (the smallest kind you can find, "firm to the touch")
4 Tbsp. extra-virgin olive oil
Salt and pepper to taste.

Prepare the sauce in a small bowl by combining the lemon juice, olive oil, olives, and pepper; whisk together. Set aside.

Cut off the top third of each artichoke, cut the ends from the leaves, and even out the bottoms so they will sit comfortably in a saucepan.

In a large saucepan, bring 1 1/2 quarts of water to a boil. Add artichokes and cook approximately seven minutes. They should still be firm when poked with a fork. Drain and rinse under cold water to stop the cooking. Slice the artichokes in half lengthwise, sprinkle them with olive oil, and salt and pepper to taste.

Grill them in a covered barbecue grill with open vents over a medium-hot fire, cut side down, for about five minutes, or until the cut sides are well browned.

Pour the Salmoriglio Sauce over grilled artichokes and toss. The artichokes can be served right away but will be much better if they are allowed to sit for an hour for the flavors to mingle. They will keep, covered and refrigerated, for about 3 days.

Creamy Artichoke Dip with Pita Chips

2 8-oz. packages cream cheese
1/3 cup sour cream
1/4 cup mayonnaise
1 Tbsp. fresh lemon juice
1 Tbsp. Dijon mustard
1 garlic clove, minced
1 tsp. Worcestershire sauce
1/2 tsp. hot pepper sauce
3 6-ounce jars marinated artichoke hearts, drained, coarsely chopped
1 cup grated mozzarella cheese (about 2 1/2 oz.)
3 green onions, finely chopped
2 tsp. minced seeded jalapeño chili peppers
6 6-inch pita rounds, each cut into 6 triangles
Olive oil

Using electric mixer, beat first eight ingredients in large bowl to blend. Fold in artichokes, mozzarella cheese, green onions and jalapeño. Transfer to 11x7x2-inch glass baking dish. (Can be made 1 day ahead. Cover and refrigerate.)

Preheat oven to 400°F. Place pita triangles in single layer on baking sheet. Brush with oil. Sprinkle with salt. Bake until crisp, about 10 minutes. Remove from oven. Maintain oven temperature.

Bake dip until bubbling and brown on top, about 20 minutes. Serve hot dip with pita chips.