

Tapena

GRAB A FORK



Artichokes with Chorizo

Serves 8

Pair with: Tapeña Rosé

Ingredients

- 2 Tbsp fresh lemon juice
- 4 large globe artichokes
- 2 cloves garlic, chopped
- 1 tsp peppercorns
- Lemon rinds leftover from juicing
- 3/4 pound soft chorizo
- 1/2 cup red wine
- 1/2 cup shaved Manchego cheese

Directions

In a large non-reactive bowl of cold water, add the lemon juice. Work on one artichoke at a time and immediately immerse into the lemon water after each is trimmed.

Trim the artichoke stalk, keeping 2" of stem attached to the base. Remove the tough outer leaves and cut off the top quarter of each. Slice each artichoke in half lengthwise. Remove the small furry choke and the tough inner leaves with a teaspoon.

Fill a non-reactive large pot with water and bring to a boil. Add the garlic, peppercorns, salt and lemon rinds to the boiling water. Drop the artichokes into the pot and simmer until soft but not mushy, about 20 minutes.

Drain the artichokes and put onto a baking sheet

Cut the sausage into bit-size pieces and sauté until nearly cooked through. Add the red wine to the sausage stirring frequently on med-low heat until wine is absorbed into the sausage, it will become syrupy.

Heat the broiler on HIGH.

Spoon sausage mixture into each artichoke and top each with Manchego cheese. Cook under the broiler until the cheese is melted and begins to puff, about 1 minute. Serve immediately.