

Artichokes with Goat's Cheese

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Ingredients:

8 tablespoons of freshly-squeezed lemon juice.
6 medium artichokes, tops and stems trimmed.
8 oz of soft fresh goat's cheese.
3 tablespoons of whipping cream.
3 teaspoons of minced fresh thyme.
2 large garlic cloves, pressed.
Salt and freshly-ground black pepper, to taste.
3 tablespoons of butter.
3 tablespoons of olive oil.

Directions:

Bring a large pot of water to boil.

Add 2 tablespoons of the lemon juice to the water.

Add the artichokes and cook until tender (25 minutes or so).

Drain well, then allow to cool completely.

Using small spoon and keeping artichokes intact, carefully remove tiny center leaves and chokes.

In a small bowl, mix the goat's cheese, whipping cream, 2 teaspoons of thyme and garlic.

Season to taste with salt and black pepper.

Spoon the mixture into the center of the artichokes, dividing equally.

Place each artichoke in the center of a square piece of foil large enough to completely cover the artichoke.

Gather the foil up around artichoke, twisting top of foil to secure.

Preheat your oven to 400°F (205°C).

Place the artichokes on a baking sheet and bake until heated through (15 minutes or so).

In a heavy small skillet, melt the butter.

Add the olive oil and remaining 6 tablespoons of lemon juice and bring to simmer.

Remove from the heat and stir in remaining 1 teaspoon of thyme.

Season to taste with salt and black pepper.

Unwrap the artichokes and place each in the center of a plate.

Drizzle the butter mixture around each artichoke.

Serve.