

Artichokes with Lemonaise

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Ingredients:

3 tablespoons of distilled white vinegar.
1 teaspoon of black peppercorns.
4 medium artichokes.
½ cup of drained tofu.
2 tablespoons of lemon juice.
2 teaspoons of olive oil.
½ teaspoon of dry mustard.
Salt and freshly-ground black pepper, to taste.

Directions:

Fill a 6-8 quart pan halfway with water. Add the vinegar and black peppercorns, then bring to a boil over high heat.

Meanwhile, slice about one-inch off the tops of the artichokes, discarding the tips. Trim the stems even with bottom. Pull off any small or discolored leaves, cut thorny tips from remaining leaves.

Add the artichokes to the water and simmer, covered, until the bottoms pierce easily with a fork (about 30-35 minutes).

While the artichokes are cooking, make the lemonaise by processing the remaining ingredients in a blender.

Drain the artichokes thoroughly, then serve with the lemonaise for dipping.