

Microwave Artichokes with Butter Sauce

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Ingredients:

4 medium artichokes.
¼ cup of water.
1 tablespoon of vegetable oil.
1 teaspoon of lemon juice.
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½ cup of butter.
½ teaspoon of garlic powder.

Directions:

Prepare the artichokes: Begin by slicing one inch from the top. Next, cut the stem even with base. Then, using kitchen shears, snip off the sharp tips. Wash thoroughly.

Place the artichokes upside down in a baking dish.

Combine the water, vegetable oil and 1 teaspoon of lemon juice; pour over the artichokes.

Cover with plastic wrap.

Microwave on full power/high until base is tender, about 15-18 minutes.

Remove the plastic wrap. Turn right side up. Recover. Allow to stand for 5 minutes.

Microwave the butter on full power/high until melted, about 40 seconds.

Stir in the 1 tablespoon of lemon juice and garlic powder to the butter; serve with the artichokes.