

Roman Artichokes

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If you're looking for the perfect Roman Artichokes recipe, then you've come to the right place, as whether you're looking to snack on them while you play games at the [best online poker website](http://www.partypoker.com/) or you're seeking a tasty starter for a romantic dinner, they make for great eating.

Ingredients:

12 baby artichokes.
1 lemon.
2 medium onion, coarsely chopped.
¼ cup of olive oil.
1 clove garlic, chopped.
½ teaspoon of dried basil.
½ teaspoon of dried marjoram.
1 cup of chicken broth.
Salt, to taste.
Freshly-ground black pepper, to taste.

Directions:

Trim the artichokes.

Halve, then allow to stand in cold water with the juice of the lemon for about 10 minutes.

Drain thoroughly.

Sauté the artichokes and chopped onion gently with the olive oil until golden.

Add the garlic, basil, marjoram and chicken broth.

Cover and bring to a boil over high heat.

Reduce heat to low and simmer gently, covered, for about 15 minutes or until tender.

Season with salt and freshly-ground black pepper to taste.