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# Chilled Artichokes with Hollandaise Sauce

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

Select the artichokes that are firm and with a good green color all the way to the tips.

To prepare for cooking: Remove the stem by bending it at the base until it snaps off. Trim the base so that the artichoke will stand straight.

Lay the artichoke on its side and slice 3/4 of an inch off the top. Trim the points of the rest of the leaves with scissors. Wash well. Rub the cut portions with lemon juice and drop into cold water with one tablespoon of vinegar added per quart.

To cook: Drop the artichokes into boiling salted water (1-1/2 teaspoons of salt per quart). Return to a boil as quickly as possible, then boil slowly, uncovered, for 35 to 45 minutes. The artichokes are done when the leaves pull out easily from the base.

Drain upside down until cool.

Refrigerate.

Serve with Hollandaise Sauce.

## **Appetizers**

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*Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .*