

Steamed Artichoke with Harissa Butter from KellyintheKitchen

INGREDIENTS (easily can be doubled/tripled/etc.)

1 artichoke
1 bay leaf
1 tbsp butter
1/4 tsp harissa paste (or more, to taste)

DIRECTIONS

Fill a pot with 1 inch of water, toss in the bay leaf, and set it to boil.

Prep the artichoke for steaming: using a serrated knife, chop the stem off at the base, and cut through the middle of the artichoke so that you trim off the leaf points. Pull the small leaves off the base and discard.

When the water is boiling, put the artichoke in the pot, stem side up. Cover, turn down to a low boil, and cook 20-30 minutes. It's done when you can easily pull off smaller leaves at the base near the stem. Remove the artichoke from the water and set it aside to cool down a bit.

To make the harissa butter, melt the butter and stir in the harissa. Set aside.

When the artichoke has cooled enough to touch, take out the choke: use a pair of tongs to find the middle section of the artichoke, where the purple-y leaves are. With the tongs, pull this section out of the artichoke to expose the hairy choke in the center.

Use a fork to remove the hairy center: drag the tongs of the fork gently over the hairy part to loosen the hair from the heart. Pull it away and throw it out. Continue to gently loosen the hair and remove it until the heart is clean and exposed.

Put the artichoke on a plate and spoon about half of the butter over the center, right onto the heart. Use the rest of the butter as a dipping sauce for the leaves.