



River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



Stuffed Artichokes

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Serve with cheese, fruit, Italian bread and Pinot Grigio

6 large whole artichokes
2 tps dried rosemary
1 cup of white wine
¼ cup extra virgin olive oil
Enough water to create 1-2 inches of water
in the bottom of a roasting pan.
Salt and pepper to season while roasting

Each artichoke needs to be prepared for roasting by removing the stems at the bottom and cleaning off the outer tougher leaves. Place them in the roasting pan, with the stem side touching the bottom of the pan-leaves pointed up. Pour enough water to give you about 1-2 inches of water on the bottom to steam them. Sprinkle: White wine, olive oil, rosemary and salt and pepper over the tops of the artichokes. Cover with a lid or foil and cook for about 45 minutes. While that is cooking create the stuffing. Total cooking time will be 1 ½ hours. The stems may be cooked in the pan if you wish.

Stuffing:

2 cups of Italian seasoned bread crumbs
4 cloves of crushed garlic
½ tsp dried thyme
½ tsp dried oregano
1 cup of parmesan cheese
Olive oil
Salt and Pepper to taste
1 lemon cut into wedges

Mix the first four ingredients together. Pull out the artichokes

From the oven and pack the leaves with the stuffing mix. Sprinkle with a drizzle of olive oil-and return to oven for another 45 minutes.

When the leaves are tender, remove from oven and serve with a lemon wedge and additional salt and pepper if needed. Enjoy!

Great to eat hot or cold!

Makes a fabulous appetizer.