

Stuffed Artichokes

Burt Kemp

2-tsp Burt's Cajun Seasoning
2-tsp Burt's Italian Seasoning
2-large artichokes (bigger is better)
½-cup seasoned breadcrumbs
¼-cup grated Romano cheese
¼-cup extra virgin olive oil
2-tbls Worcestershire sauce
1-stick butter



Burt Kemp - Chef

Cut off the tips of all the artichoke leaves and remove the stem. Mix Burt's Cajun Seasoning, Burt's Italian Seasoning, seasoned breadcrumbs, olive oil, and Romano cheese. Use your fingers to do this and keep the mixture loose. Stuff the mixture into the leaves of the artichokes. After stuffing the artichokes, place the artichokes in a pan with about an inch of water in the bottom (but keep the artichokes out of the water). Bring it up to a boil then lower it to a simmer and cover. Cook for an hour to an hour and ten minutes (depending on the size of the artichokes). You will have to add water now and then. A meat thermometer shoved into the center of the artichokes should register 170.

To make a sauce for dipping: melt butter, add olive oil, Worcestershire sauce, and a little Burt's Cajun Seasoning.

Can add crab meat or shrimp.

Makes:

Serves: 2 as a meal, 4 as an appetizer

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