

Gorgonzola Baked Artichokes-adapted from Giada Delaurentiis

- 2 artichokes
- 2 lemons
- 4 ounces gorgonzola cheese at room temperature
- 1 Tablespoon heavy cream
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon fresh parsley, chopped
- 1 garlic clove, finely minced
- 3 thin slices of prosciutto, julienned
- Black pepper to season
- 1 ½ Tablespoon plain breadcrumbs + 1 teaspoon parsley
- 2 teaspoons olive oil

Trim the artichokes by cutting off the tops and bottoms and using kitchen shears to trim the sharp points off the leaves. Put an inch or two of water in the bottom of a large Dutch oven and nestle the artichokes in. Flavor the water with the lemon juice and throw the squeezed rind in there, too. Add garlic cloves and thyme for more flavor. Cover the pot, bring to a low boil, reduce the heat and let them cook for 30-45 minutes. You'll know they are done when you grab one of the lower leaves and it releases easily.

Meanwhile, mix the cheese, cream, thyme, parsley, garlic clove, prosciutto, and black pepper. Set aside.

When the artichokes are done, allow them to cool till you can handle them without burning yourself. You can also store them in the refrigerator until you're ready to finish up the dish.

When you are ready to bake, spread the leaves of the artichoke apart and stuff the cheese into them. Most of the stuffing will go in the middle and some will fall into the spaces of the outer leaves.

Arrange them in a baking dish, put the mixture of breadcrumbs and parsley on top and drizzle the olive oil. Bake until the artichokes are heated through, the cheese is melted, and the breadcrumbs are crisp and golden ... about 25 minutes.

Bon Appétit!