



SOUTHERN ON THE SIDE



This ***Dixie Stuffed Artichoke*** recipe combines the traditional Italian technique with a Dixie twist. The earthy leaves are loaded with a savory, buttery dressing featuring that Cajun trinity, bacon, and Creole seasoning, resulting in a rich, crowd-pleasing, substantial side dish an entrée for some!

Ingredients

- 4 large globe artichokes
- 2 cups seasoned Italian breadcrumbs
- 1/2 cup grated Parmesan cheese
- 1/2 cup butter, melted
- 1/2 cup diced yellow onion
- 1/4 cup diced celery
- 1/2 cup diced red bell pepper
- 4 cloves garlic, minced
- 1/4 cup chopped fresh parsley
- 4-6 slices crispy bacon, crumbled
- 1/2 tsp Creole or Cajun seasoning
- 1/2 cup chicken broth

Preparation

- Cut about 1 inch off the top of each artichoke and snip off the thorny tips of all the outer leaves using kitchen shears.
- Trim the stem so the artichoke can stand upright, and scoop out the fuzzy, fibrous choke from the center with a spoon.

- Melt the butter in a skillet over medium heat. Add the onion, celery, and bell pepper; sauté until softened, about 5 minutes.
- Add the minced garlic and cook 1 more minute.
- Remove from heat and stir in the breadcrumbs, Parmesan, bacon, parsley, and Creole seasoning until the mixture resembles coarse, damp sand.
- Gently pull the leaves outward to loosen them. Press the stuffing mixture tightly between each leaf and generously fill the center cavity.
- Place the stuffed artichokes upright in a large, deep pot or Dutch oven.
- Pour the chicken broth and an inch of water into the bottom of the pot.
- Cover tightly and steam on the stovetop over medium-low heat for 40 to 45 minutes, or until the leaves pull out easily.

Toast Yer Grits?!

Sound familiar? Yes, you can use the toasted grits hack from 'Good 2 Go' on the preceding pages. Why not? Same texture boost and nutty finish. Just add a splash of oil to the grits before you stuff the 'chokes, to help them cling to the leaves a little better!

RECIPES, PHOTOS: EDITOR

