Artichokes Boiled (Ray)

1(or more) Artichokes

1 Large Bottle of Italian Salad Dressing (Wishbone)

2 tblsp Shrimp & Crab Boil (Zatarains)

2 tblsp Salt

Add Crab Boil and Salt to a half-full large pot of water

Bring to a boil

Chop off Artichoke’s long stem

Place in boiling water

keeping the Artichokes upside down in the water

Boil for about 30 minutes

Using tongs try to lift an Artichoke out of the water by one leaf

If it comes out of the water continue boiling for 10 more minutes

Repeat the two steps above until the leaf comes off

Place Artichokes in a shallow bow

Pour Italian Salad Dressing over each Artichoke (shake well before using) making sure you get dressing into each leaf

If you are not serving right away, refrigerate

Bon Appetit