

# Sote Enginar Za'atar Limon Sosu Daldirma ile

## Sautéed Artichokes with Lemon Za'atar Dipping Sauce



Yield: Serves 4

### Ingredients:

#### Sautéed Artichokes:

- 2 Large Artichokes
- 3 Lemons
- 2 Tbs Extra Virgin Olive Oil
- Kosher Salt to taste
- Fresh Ground Black Pepper to taste

#### Lemon Za'atar Dipping Sauce:

- 1 Cup Plain Yogurt
- Juice of 1 Lemon or more to taste
- ¼ Cup Toasted Sesame Seeds
- 3 Tbs Dried Thyme
- 2 Tsp Dried Mustard
- 1 tsp Sumac
- 1 tsp Kosher Salt
- ¼ tsp Red Chile Powder (Cayenne)

### Preparation:

#### Make Lemon Za'atar Dipping Sauce:

- 1) Place yogurt, lemon juice, sesame seeds, mustard, salt, and red chile pepper in a small bowl
- 2) Place thyme and sumac in a mortar and pestle, spice mill, or clean coffee grinder and grind into a slightly coarse powder - Add to yogurt mixture
- 3) Mix to thoroughly combine - Cover and place in refrigerator for 30 minutes to allow flavors to meld (If making in advance: press plastic wrap onto surface and refrigerate for up to 2 days)
- 4) Serve cold or slightly cool

#### Sautéed Artichokes:

- 1) Cut the stems from the artichokes leaving about ½ inch - Using a serrated knife, cut off the top 2 inches of the artichokes - Cut artichokes in half lengthwise - Using a spoon, scrape out the 'fuzzy' inner choke and the small, purple/purple tipped leaves lining the inside - Use shears to snip off any remaining sharp tips from the remaining leaves
- 2) Bring water to a boil in a double boiler or in a large pot with a steamer insert - Place prepared artichokes in the double boiler or steamer and cover - Allow the artichokes to steam for 20-25 minutes or until lowest leaves pull off easily but with resistance
- 3) Remove artichokes from double boiler or steamer and place (cut side down) on absorbent paper to drain for 5 minutes
- 4) Heat olive oil in a medium skillet over medium-high heat - Arrange artichoke halves cut side down in skillet - Squeeze 2 lemons over the top of the artichokes - Season with salt and pepper to taste - Allow artichokes to sauté for 3-5 minutes or until slightly charred
- 5) Transfer to a serving platter squeeze the remaining lemon over the top and serve immediately alongside the Lemon Za'atar Dipping Sauce and additional lemon wedges if desired -OR- allow to cool to room temp and pack in your picnic basket (pack Lemon Za'atar Dipping Sauce separately for transport) squeeze the remaining lemon over the top at service