

# A French Mode Of Cooking Artichokes

## Ingredients

5 or 6 artichokes; to each 1/2 gallon of water allow 1 heaped tablespoonful of salt, 1/2 teaspoonful of pepper, 1 bunch of savoury herbs, 2 oz. of butter.

## Method

Cut the ends of the leaves, as also the stems; put the artichokes into boiling water, with the above proportion of salt, pepper, herbs, and butter; let them boil quickly until tender, keeping the lid of the saucepan off, and when the leaves come out easily, they are cooked enough. To keep them a beautiful green, put a large piece of cinder into a muslin bag, and let it boil with them. Serve with plain melted butter.

*Source: Mrs Beeton's Book of Household Management (1861)*

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