

Artichokes A L'Italienne

Ingredients

4 or 6 artichokes, salt and butter, about 1/2 pint of good gravy.

Method

Trim and cut the artichokes into quarters, and boil them until tender in water mixed with a little salt and butter. When done, drain them well, and lay them all round the dish, with the leaves outside. Have ready some good gravy, highly flavoured with mushrooms; reduce it until quite thick, and pour it round the artichokes, and serve.

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

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