

# Fried Artichokes

## Ingredients

5 or 6 artichokes, salt and water: for the batter,--1/4 lb. of flour, a little salt, the yolk of 1 egg, milk.

## Method

Trim and boil the artichokes by recipe No. 1080, and rub them over with lemon-juice, to keep them white. When they are quite tender, take them up, remove the chokes, and divide the bottoms; dip each piece into batter, fry them in hot lard or dripping, and garnish the dish with crisped parsley. Serve with plain melted butter.

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

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