

MORTON & BASSETT SPICES®

Crispy Artichoke Dippers & Aioli



- 2 jars or 18 ounces of artichoke hearts
- 2 teaspoons Dijon mustard
- ½ cup mayo
- 2 tablespoons olive oil
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Dill Weed
- 1 teaspoon Morton & Bassett Thyme
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- ½ lemon, juiced

Preheat the oven to 400°F. Drain artichoke hearts and pat dry. Toss in 1 tablespoon olive oil and set on a parchment lined baking sheet, avoiding any overlap. Set in the oven and bake for 23-25 minutes. In a small bowl, combine mayo, Dijon mustard, lemon juice, and M&B Garlic Powder. Stir to fully mix and set aside as your dipping aioli. Pull artichoke hearts from the oven. Top with remaining tablespoon of olive oil, M&B Dill Weed, M&B Thyme, and M&B Fine Ground Black Pepper, and toss to evenly coat. Place back in the oven for 25-30 minutes, until the artichoke leaves have browned and turned crispy. Let cool slightly, serve with aioli.

Servings: 4 | Time: 20 minutes | Total Time 1 hour 15 minutes



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