

# Artichokes in oil

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For   Glass Jars of 580 ml

## Ingredients

50 little artichoke hearts  
1.4 liters of white wine vinegar  
2 liters of water  
some clove of garlic  
extra virgin olive oil  
1 lemon juice  
leaves of mint

## Method

Clean the artichokes by cutting off the stem, removing the outer leaves and cutting the tip. Soak the artichokes in a bowl with water and lemon juice. Boil in a pot 2 liters of water with white wine vinegar and salt, soak the artichokes and cook for 15 - 20 minutes (not to be too soft). Drain and put the artichokes upside on a clean cloth, then let dry for one day long. Arrange the artichokes in glass jars and dress each layer with a few leaves of mint and a bit of garlic. Cover with oil, lightly beat the jars on a folded cloth in order to escape the air. Plug up, store away in the sideboard and wait :-) at least 15 days before eating them.