



Paul Mathew Vineyards

Artichoke Fritters

Ingredients

- Veg oil
- 1 can artichoke hearts
- 2 garlic cloves minced
- 3 scallions
- ¼ cup milk
- 1 large egg beaten
- 1 tspn. Lemon zest
- 2 tspn lemon juice
- 1 cup flour
- ¾ tspn baking powder
- 1 tspn salt
- ½ tspn black pepper
- Dash of cayenne
- Extra lemon juice

Dipping Sauce

- 1 cup sour cream
- 1 lemon
- Siracha sauce
- salt

Directions

Pour 3 inches of vegetable oil into a heavy bottomed pot and place over medium heat until a bread cube placed in the oil browns within 1 minute.

Coarsely chop the artichokes (or alternatively crush by hand) and put them in a large mixing bowl. Add the garlic and scallions, milk, egg, lemon zest and lemon juice. Mix the flour, baking powder, salt and pepper in a separate bowl and quickly mix the dry ingredients into the artichoke mix. Drop the fritters by the heaping tablespoonful into the hot oil and fry until golden brown, about 5 minutes. Work in batches until all the batter is used. Keep warm in a low oven until ready to serve. Immediately before serving, squeeze a little fresh lemon juice over all and hit with a bit of kosher salt. Serve with a dollop of Lemon Cream on top, if desired. Whisk all ingredients together in a small bowl. Refrigerate until ready to serve.