

Artichokes & Chanterelles

Serves 4 adults at a side dish

1 Lb. artichoke hearts	3 T. butter
1/2 Lb. Chanterelles, sliced thin	2 T. flour
1-1/2 C. milk	1/2 C half and half or cream
1/4 C freshly grated Monterey jack cheese	Salt
Few drops of lemon juice	



Directions

Cook the artichokes in boiling salted water to cover until tender.

Arrange the artichoke hearts in a buttered baking dish. Place the chanterelles on top.

Melt the butter in a saucepan, stir in the flour, and add the milk and half and half.

Whisk until the mixture starts to thicken. Reduce the heat and add the salt to taste.

Spoon the sauce over the artichokes and chanterelles, sprinkle with the cheese, and bake in a preheated 350° oven for 15 minutes. Quickly squeeze a few drops of lemon juice on top and serve.

Credit: Fred Cherry