

## **Fried Artichokes**

6 appetizer servings

### **Ingredients**

2 eggs

1 tbsp oil

¼ tsp salt

Ground pepper, to taste

2/3 cup beer (lager) or milk

1 cup flour

2 egg whites

2 11 oz jars or cans of brined or marinated artichokes

Safflower or similar oil for deep frying

Fresh lemon, for serving

Whisk together two whole eggs, oil, salt, and beer. Sift the flour in a separate bowl, make a well in the center, add 2/3 egg and beer mixture. Whisk flour into eggs, starting from inner edges and working towards the outside. Add the rest of the egg mixture and whisk well, making sure to combine all the flour. Continue stirring until a smooth batter is formed. Refrigerate 2–3 hours. Whisk egg whites to a soft peak and then fold gently into batter. Rinse artichokes in cold water, drain thoroughly, and pat dry.

Heat oil in deep fryer or deep saucepan until test drop of batter immediately crisps. Place artichokes in bowl with batter and stir until covered. In batches, carefully drop artichokes one by one into hot oil—do not overcrowd. Turn until artichokes golden brown on both sides. Remove artichokes and place onto paper towels to dry.

Serve with lemon wedges, or mayonnaise dip made with lemon and capers.