

## Stuffed Artichokes (Zeytinyađlı Enginar Dolmas )

1 pack of peeled artichokes. Since I don't know, or rather don't want to know, how to peel artichokes, I usually buy them peeled and frozen from international or middle eastern stores. What you should be looking for is something like this:

- 1/2 pound green peas
- 2 big carrots, diced petite (or you can use a 1 pound mixed peas and carrots, frozen)
- 1 onion, chopped finely
- 1/2 cup olive oil (if it's an olive oil dish, you cannot be stingy with olive oil)
- 1/2 tsp sugar
- 1 tsp salt
- 1 1/2 cups of water
- 1/2 bunch dill, chopped



This is such a fancy looking dish, yet soo easy to cook.

- Mix onions, peas, carrots, sugar, salt, and 1/4 bunch of dill (we're saving the other half to garnish) in a bowl
- Place the artichokes facing up in a broad pot, preferably a shallow one.
- Cover the artichokes with stuffing. Do not actually try to stuff them, just put the stuffing in the pot and cover the artichokes
- Add olive oil and water
- If you will use a pressure cooker, do everything the same. It doesn't matter if you put the artichokes on top of each other. The pressure cooker will not probably be broad enough. Then cook artichokes for 20 minutes first on high, then on low heat
- If it's a regular broad pot, cover and cook on high heat for 5 minutes (or until it starts boiling), then on low for another 30-35 minutes
- Garnish with dill and do the finishing "stuffing" touches with a scoop on the plate



Just like all Turkish olive oil dishes, stuffed artichokes are best when they're served cold. Even better the next day!