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Grilled Artichokes with Lemon Dill Yogurt Sauce

Prep time: 45 minutes

Servings: 6

Grilled artichokes are always a favorite for BBQ season. Preparing the artichokes for the grill is the hardest part but once you lather them in a lemony olive oil dressing and cook them up on the grill, these tender, smoky artichoke halves are ready for dipping in a savory lemon dill yogurt sauce.

Green Valley Creamery

Ingredients

Grilled Artichokes:

2 lemons, halved

6 artichokes

½ cup extra-virgin olive oil

½ cup fresh lemon juice

Salt and pepper to taste

Lemon Dill Yogurt Sauce:

1 cup Green Valley Creamery Plain Lowfat Yogurt

2 Tbsp. fresh dill, chopped

2 tsp. lemon zest

1 Tbsp. lemon juice

1 Tbsp. extra-virgin olive oil

Instructions

1. Squeeze juice from halved lemons into large bowl filled with cold water. Cut stem off 1 artichoke, leaving about 1 inch. Snap off outer 2 rows of leaves.

Cut off top third of artichoke. Half artichoke lengthwise. Using small knife, cut out choke and prickly small leaves. Place artichoke in lemon water. Repeat with remaining artichokes.

2. Bring large pot of salted water to boil. Drain artichokes, add to pot, and boil until crisp-tender, about 15 minutes. Drain and cool.
3. Prepare grill to about medium-high heat. Whisk oil and lemon juice in a small bowl. Add salt and pepper to taste. Brush artichokes with dressing and place face down on the grill. Grill until lightly charred in spots, turning occasionally, about 8 minutes. Transfer artichokes to platter.
4. While the artichokes are grilling, make the lemon dill yogurt sauce. Combine the yogurt, dill, lemon zest, lemon juice, and olive oil in a small bowl. Stir until well combined.

Grilled artichoke recipe adapted from Epicurious [Grilled Artichokes with Olive Oil, Lemon, and Mint Recipe](#).