Roasted Artichokes

3 globe artichokes

2 lemons

4 tbsp. olive oil

Kosher salt

1 small clove garlic, minced

1 tsp. Dijon mustard

1/2 tsp. Worcestershire sauce

1/4 c. grated Parmesan

Rinse and dry artichokes with paper towel. Cut 1/4" off each top.

Use kitchen shears to cut off tip of each leaf.

Pull gently to loosen leaves and open up artichokes. Slice artichokes in half vertically.

Use small knife to cut out fuzzy centers and purple leaves.

Place artichoke halves on baking sheet, squeeze juice of half of 1 lemon on cut sides.

Drizzle with 1 T. olive oil and season with 1/4 t. salt.

Flip artichokes and repeat with other lemon half, 1 T olive oil and 1/4 t. salt.

Arrange artichokes cut sides down on foil lined baking sheet.

Cover with foil and roast until golden brown and tender, 35 to 40 minutes at 425.

Stir together minced garlic, zest and juice of remaining lemon, mustard, Worcestershire and 2 T. olive oil.

Stir in parmesan cheese.