Crispy Artichoke Hearts

Description

I coat these bites of heaven with panko bread crumbs and seasonings before frying them. I sprinkle them with a little kosher salt and serve them with a yummy lemon dill dipping sauce.

Summary

Yield: 4
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 1 pkg frozen quartered artichoke hearts thawed
- 1 egg beaten
- 1/2 cup milk
- 1/3 cup panko bread crumbs
- 1/3 cup seasoned bread crumbs
- 1/2 tsp salt
- 1/4 tsp pepper
- canola oil for frying
- 1/2 cup sour cream
- 1 tbsp mayonnaise
- 1/2 tsp dried dill
- 2 tsp lemon juice
- 1/3 cup parmesan cheese

Instructions

Heat about 1 inch of canola oil in a sauce pan over medium-high heat.

In a bowl beat the egg, set aside.

In another bowl combine panko bread crumbs, dry bread crumbs, dried oregano, salt and pepper and Parm cheese.

Pat dry the artichoke hearts. Dip them in egg and then bread crumb mixture. Then in egg and then in flour.

Toss to coat and shake to remove any excess.

Pour the vegetable oil into a medium saute pan. Use enough oil so it's about 1/4 inch deep. Place over medium-high heat and warm.

Sprinkle a couple of bread crumbs into the oil, if they sizzle the oil is hot enough to begin frying.

Fry the artichokes in batches until golden brown and crispy, about 3 minutes.

Place cooling rack over baking sheet.

Sprinkle with kosher salt or seasoned salt and pepper while still warm.

Serve hot. (Note: It is important to do this in batches so that you don't over crowd the pan and reduce the temperature of the oil.)

Lemon Dill Dipping sauce:

Whisk sour cream, mayo, dill, lemon juice and salt and pepper together, chill 20 minutes. Serve.

Notes

You can prep these about an hour before a party, then keep warm in a 200 °F oven so you can serve them hot throughout the event.