

KITCHENART

THE STORE FOR COOKS

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*Recipes excerpted and adapted from **Chez Panisse Vegetables** by Alice Waters. Published by HarperCollins Publishers, Inc. Copyright 1996. Reprinted with permission of the publisher. All rights reserved.*

Artichoke Ragout with New Potatoes

Cut new potatoes, such as fingerlings or Bintjes, into chunks the size of a small thumb and boil in salty water until tender. Clean and quarter about the same quantity of very small artichokes. Soften several small spring onions in a saucepan for a minute in olive oil and butter over a high flame. Add the artichokes and a splash of water, season, cover, and stew over a low flame until the artichokes are tender, about 10 minutes. Uncover and add the potatoes, a light drizzle of fruity olive oil, and some chopped parsley. Continue cooking a few minutes longer, until the liquid has reduced to a silky emulsion that coats the vegetables.