

## Artichoke and celery salad

Makes 4 servings

- 1 garlic clove, minced and mashed to a paste with a pinch of salt
- ½ teaspoon minced shallot
- 4 anchovy fillets, (2 whole anchovies) rinsed and finely minced\*
- 2 tablespoons red wine vinegar
- ½ cup artichoke oil
- 4 stalks celery
- 8 baby artichokes confit, cut into quarters
- 8 Romaine leaves, washed dried and cut crosswise into 3-inch wide strips
- ¼ cup mint leaves
- ½ cup fresh blanched peas

1. Combine the garlic, shallot and anchovies in a small bowl. Whisk in the vinegar.  
  
Add the artichoke oil in a thin, steady stream, whisking constantly until the vinaigrette is smooth and emulsified. Season with salt and pepper.
2. Peel the celery stalks and slice on the diagonal into 1/8 inch slices. Combine the celery, artichokes, lettuce, mint leaves and peas in a salad bowl, season with salt and pepper and toss well. Add the dressing and toss again to coat well. Serve right away.

\*I prefer to use salted anchovies. Soak them in water briefly to remove some of the salt.

Split to separate the fillets and remove the bone and fins. Rinse again and pat dry.