



Mary Shivers
Ada, Okla.

ARTICHOKE ALFREDO SAUCE

MAKES ENOUGH TO SAUCE 1 POUND OF PASTA

Mary writes: "I had never eaten many artichokes, but after enjoying an artichoke dip at my niece's house I started cooking with them more often. Soon after, I happened to be making fettuccine Alfredo. Remembering the dip, I added artichokes. Since then, I have made the recipe for family and friends as a main dish, but we also enjoy it with a grilled steak." Don't let this sauce simmer after adding the sour cream, or the mixture will curdle. This take on the classic Italian Alfredo sauce pairs perfectly with fettuccine.

- 4 tablespoons unsalted butter**
- 1 small onion, chopped fine**
- 1 garlic clove, minced**
- 2 (8-ounce) cans artichoke hearts, drained, rinsed, and chopped coarse**
- 1/2 cup sour cream**
- 1 1/4 cups heavy cream**
- 1/2 cup finely grated Parmesan cheese**
- 1/2 teaspoon grated zest plus 1 tablespoon juice from 1 lemon**
- Salt and pepper**
- 1/4 cup chopped fresh parsley**
- 2 tablespoons chopped fresh basil**

1. Melt butter in large skillet over medium heat. Add onion and cook until softened, 3 to 5 minutes. Add garlic and cook until fragrant, about 1 minute. Increase heat to medium-high, add artichokes, and cook until slightly browned, 3 to 5 minutes. Remove from heat and stir in sour cream, 1 cup heavy cream, Parmesan, and lemon zest and juice. Cook over low heat (do not boil) until ingredients are heated through, about 2 minutes. Season with salt and pepper.

2. Toss sauce, remaining 1/4 cup cream, parsley, and basil with cooked pasta and serve.