



Fried Artichoke Hearts With Hot Tomato Jam

WELL DRESSED FOOD™
Extraordinary Provisions from the Adirondacks

- 1 can** Artichoke hearts in water, Drained and quartered
- 2 cups** all purpose flour
- 1/4 cup** Firepit Dry Rub
(or 1 Tablespoon each Salt & Ground Black Pepper)
- 2 eggs**, beaten with **2 tablespoons** water
- Canola Oil
- 1 Jar** Hot Tomato Jam

In a large heavy sauce pan heat 2 inches of oil to 350 degrees.
In a shallow baking dish mix together the flour and Firepit Dry Rub (or salt & pepper).
Place egg mixture in another shallow baking dish.

In two batches, dip quartered artichoke hearts in egg mixture, then dip in flour mixture (and coat) and repeat, ending in flour mixture. Place carefully in hot oil and fry until golden brown (about 2 minutes). Remove quarters and drain on paper towels. Repeat with remaining artichoke hearts. Serve warm artichoke hearts with Hot Tomato Jam for dipping.