**Enginar dolması**  **(** **Meat stuffed artıchoke)**

8 artichokes

½ kg minced meat

2 onions

¼ cup rice

½ cup olive oil

2 teaspoons salt

2 teaspoons blackpepper

dill

Pluck off outer leaves of artichoke, cut stem, scoop out inside with spoon, trim top leaves with scissors to form a deep cup. Wash and drain artichoke cups and rub inside with lemon and salt.

Mix meat, chopped onion, rice, salt and pepper and stir in pan over high heat for fifteen minutes. Stuff artichokes with meat and place single row in a saucepan, add olive oil and sprinkle chopped dill. Add boiling water, pouring slowly from the rim of saucepan, to halfway the level of artichokes. Do not let water in the artichokes. Cover lid, cook for about one hour over medium heat. Check by touching with your finger or by sticking a spoon in to see if artichokes are cooked. Add small amounts of boiling water pouring carefully from the rim of the sauscepan until artichokes are soft to your touch. Estimate one or two tbsp juice for each artichoke for serving.