

Wining and Dining *the Casa di Vino Way*

Aegean Artichoke & Penne Pasta Salad

Yield: 4 servings

Amount	Ingredient -- Preparation Method
6	fresh baby artichokes
1/4 c	lemon juice
1/2 lb	penne pasta
1/2 c	tomato juice
2 TB	olive oil
	Juice of one lemon
2	cloves garlic -- minced
3 TB	fresh parsley
3 TB	fresh basil -- or 1 tsp. dried
1/2 ts	salt
1/4 ts	black pepper
1/2 c	fresh tomato -- chopped
1/2 c	olives -- Kalamata
2 TB	capers
1/2 c	feta cheese -- optional

1. Cut stems off artichokes. Peel off tough outer leaves to reveal yellow-green hearts. Cut artichokes into quarters. Combine 1/4 cup lemon juice with 2 cups water in a medium bowl. Add artichokes to lemon water and toss to prevent discoloration. Drain. Steam artichokes until tender, about 20 minutes. chill. 2. In a large pot, bring 2 quarts water to a rapid boil. Add 1 teaspoon salt and penne. Cook penne until al dente, about 10 minutes. Drain and rinse with cold water. 3. To make salad dressing: combine tomato juice, olive oil, lemon juice, garlic, parsley, basil, salt and pepper in a food processor or blender and puree for 30 seconds. 4. Toss together artichokes, penne, capers, olives and feta cheese in a large bowl salad bowl. Pour dressing over and toss well.

Courtesy of Jim Dart/Recipe Source

**Suggested Wine Pairing:
2008 Lageder “Riff” Pinot Grigio**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)