ARTICHOKES

Checking Raw Artichokes for Bugs

Artichokes frequently have bugs that cannot be washed out. To use artichokes, you must generally remove all the leaves before cooking. You may then:

- Just cook and eat the artichoke hearts, which infrequently have bugs, OR
- Check all the leaves, remove any bugs, and then cook and eat the leaves.

NOTE If you are preparing many artichokes, you could:

- Remove the leaves of three artichokes,
- Check all the leaves, and, if there are no bugs,
- Cook and eat the remaining whole artichokes in that batch without removing the leaves.

Finding Bug in Cooked Artichoke

If you cook an artichoke and then find a bug in it, the entire artichoke is not *kosher* and may not be eaten, even if you cut away the part with the bug in it.

REASON We assume that there are more bugs inside.

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