

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.