STAR STUFFED ARTICHOKES

4 large artichokes
4 cups fresh bread crumbs - *(Crush day old bread in a food processor with a metal blade to make fresh bread crumbs.)*
1 cup minced fresh parsley
4 large garlic cloves, minced
4 tsps each: chopped fresh oregano, thyme and basil
1 tsp freshly ground pepper
1 1/3 cups Vinaigrette Dressing
1 cup chopped tomato

VINAIGRETTE DRESSING
1/3 cup STAR Red Wine Vinegar
1 cup STAR Extra Virgin Olive Oil

(Combine vinegar and oil, in a container with a lid, at least 1 hour in advance. Shake thoroughly before using. May be made up to 24 hours ahead.)

Cut off top third of artichokes and trim stems. Snip all remaining leaf tips. Steam artichokes 25-30 minutes, or until hearts feel tender when pierced. Chill thoroughly.

Combine bread crumbs, parsley, garlic, fresh herbs and ground pepper. Set aside. Carefully spread open the leaves of each chilled artichoke to expose the 'furry' center (the choke). Scrape away the fur leaving the heart intact. Divide bread crumb mixture between the artichokes - filling the center and spaces between leaves. Pour the vinaigrette dressing over each stuffed artichoke to thoroughly moisten bread crumb mixture. Let stand 30 minutes. Top with chopped tomato before serving.

Serves 4