

Steamed Artichokes with Lemon and Mint Aioli

Makes four artichokes

Ingredients:

4 artichokes (about 12 oz. each)
2 garlic cloves
2 egg yolks
3 lemons
1 $\frac{3}{4}$ cup extra virgin olive oil
 $\frac{1}{4}$ cup mint, minced
Salt, pepper and sugar, as needed



Directions for the Artichokes:

1. Prepare for steaming by snapping off tough outer leaves and cut off $\frac{1}{3}$ of the artichoke top.
2. Set a steamer basket in a large pot and add 1-2" of water. Cut 1 lemon into fourths and place in water, add 1 tablespoon of salt.
3. Place artichokes upside down in covered steamer and cook for 25-35 minutes until just tender, remove from heat.

Directions for the Aioli:

1. Combine garlic, egg yolk and small pinch of sugar in a food processor and pulse 5 times.
2. Add juice of 1 lemon and pulse to combine.
3. Slowly add olive oil to food processor while running until sauce is emulsified.
4. Stir in mint, season with lemon juice, salt and pepper as desired.

To Serve:

1. Place artichokes on a large platter and divide the aioli into four ramekins.
2. Great to serve at parties as an appetizer.