

# Steamed Artichokes with Garlic Aioli

*Serves 2:*

## Ingredients

2 large artichokes  
1 lemon sliced  
1 lemon juiced

### Garlic Aioli:

1 large egg yolk  
1 large garlic clove  
juice of 1 large lemon  
kosher salt and freshly ground black pepper  
3/4 to 1 cup extra virgin olive oil

## Preparation

Trim off top of artichoke by using a large chef's knife to cut straight across.  
Cut off stem, marking an "x" in the bottom with tip of your knife.  
If stem is long enough to cook, trim away fibrous exterior using a paring knife.  
Using a kitchen shears, trim tops off remaining outer leaves, removing sharp thorns.

Fill a wide deep saucepan or dutch oven about 2 inches high with water.  
Add several lemon slices and fresh lemon juice to acidulate water.  
Bring the water up to boil and stand artichokes and stems in the bottom of the pan.  
Reduce to a simmer and partially cover the pan.  
Cook for 35 to 45 minutes, depending on how large your artichokes are.  
Test for readiness by pulling on a leaf-- if it comes out easily, your artichokes are ready.

Make Garlic Aioli: in a small food processor or blender, add egg yolk and a chopped garlic clove.  
Add lemon juice, kosher salt and freshly ground black pepper, and blend.  
Drizzle in extra virgin olive oil, drop by drop, until aioli emulsifies and thickens.  
Taste for acid and seasoning and balance by adding more olive oil and/or salt and pepper.

When artichokes are ready to serve, stand on a plate, and serve the aioli alongside.

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