

Grilled Baby Artichokes

with Meyer Lemon Aioli and Mint Chimichurri

serves 4 as a light pasta, two as an entree

- 12 ea. **Cooked Baby Artichokes**
- 2 Tbs. **Meyer Lemon Aioli**
- 8 Tbs. **Mint Chimichurri**
- 8-10 Fresh mint leaves
- ½ ea. Lemon, seeds removed

1. Preheat grill.
2. Remove artichokes from the chilled cooking liquid. Discard cooking liquid.
3. Cut the artichokes in half and grill over medium heat until charred and warm.
4. Spread the Meyer Lemon Aioli in a shallow bowl and top with the grilled artichokes.
5. Drizzle the Mint Chimichurri all over the artichokes.
6. Sprinkle with torn fresh mint leaves
7. Serve with a lemon cut in half and grilled.

Meyer Lemon Aioli

- 2 ea. egg yolks
- 1 ea. Meyer lemon juiced
- 2 Tbs. Champagne vinegar
- 1 C. Sunflower oil (or other vegetable oil)
- ¼ C. Extra virgin olive oil
- 2 Tbs. Daisy sour cream

Salt and Pepper

1. In a blender combine all ingredients except for the oil and sour cream.
2. On medium speed slowly drizzle the oil to the blender to create an emulsion.
3. Once the emulsion is started add the remaining oil in a slow and steady stream until all is incorporated (should be the consistency of mayonnaise).
4. Add 2 tablespoons of sour cream to the aioli and adjust seasoning with salt and pepper.

Cooked Baby Artichokes

- 12 ea. Baby artichokes

Cooking liquid:

- 2 ea. lemons juiced
- 2 Qt. water
- 1 C. white wine
- 3 cloves garlic crushed
- 3 ea. bay leaves
- 3 sprigs thyme
- 2 Tbs. kosher salt

1. Combine all of the ingredients for the cooking liquid in a medium stock pot.
2. To clean the artichokes: cut ½ inch off the tip of the artichoke, removing the spiked leaves.
3. Pull the tough outer dark green leaves off until you get to the inner tender pale green leaves.
4. Using a paring knife cut the stem off at its base.
5. Use the paring knife to shave off any dark green sections at the base of the artichoke.
6. Place the cleaned artichoke into the cooking liquid as you clean each one. Do not let them lay out of the liquid or they will brown.
7. Repeat until all the artichokes are clean.
8. After all the artichokes are clean put the pot on medium heat and bring the cooking liquid up to a simmer. Adjust heat to keep the cooking liquid at a simmer.
9. Cook the artichokes until the center of the artichoke is tender.
10. Let the artichokes cool down in the cooking liquid.

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Mint Chimichurri

- ¼ C. Chopped mint
- ¼ C. Chopped parsley
- 1 ea. Garlic clove, minced
- ½ Tbs. Minced shallot
- 1 ea. Lemon, zested and juiced
- ¼ C. Extra virgin olive oil

1. Combine all ingredients and adjust seasoning with salt and pepper.