



Roasted Artichokes with Quick Garlic-Lemon Aioli

1 lemon, plus extra for serving
4 artichokes (8-10 oz. each)
3 T. olive oil
Salt & pepper

Adjust oven to lower-middle position and preheat to 475.

Put about 2 quarts water into a large bowl. Cut lemon in half, squeeze juice into the water, and drop in spent lemon halves.

Prepare artichokes: Trim stem to about $\frac{3}{4}$ ". Cut off top quarter (a serrated bread knife works well). Pull tough outer leaves downward toward stem and break off at base; continue until first 3-4 rows of leaves are off. If desired, using a paring knife, trim any rough, dark green areas around base. Cut artichoke in half (top to bottom) and drop into acidulated water. Using a spoon, remove fuzzy choke. Pull out inner, tiny purple leaves, leaving a small cavity in the center of each half. Return to the lemon water until finished with all artichoke halves.

Brush a 9 x 13 (or similar sized) pan with 1 T. olive oil. Remove artichokes from water, shaking off the excess lemon water (some water will still be on them – that's ok). Toss artichokes with remaining 2 T. oil, salt and pepper, working the oil and seasonings between the leaves.

Arrange artichokes cut side down in the pan. Cover tightly with aluminum foil and roast until cut sides are starting to brown and both bases and leaves are tender when poked with tip of paring knife, 25-30 minutes. Serve warm or at room temperature, with Aioli on the side.

Quick Garlic-Lemon "Aioli:"

$\frac{1}{2}$ t. finely grated lemon zest
1 $\frac{1}{2}$ T. fresh lemon juice
1 t. minced garlic (about 1 clove)
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{4}$ t. salt
black pepper, to taste

Stir all ingredients together in a small bowl. Can be made up to 2 days ahead and refrigerated, covered. (Makes about $\frac{1}{2}$ cup aioli.)

Serves 4-5.

Recipe from *Cook's Illustrated*.

Buy local! Get produce for this recipe from small Solano County farms.

Visit <http://sustainablesolano.org/local-food/> for resources and information.