Grilled Artichokes with Garlic Aioli

Make-ahead · Serves 4

Ken's note: TBD

Steam whole artichokes until tender, halve and marinate them, then grill for char. Eat them leaf by leaf, dipping each in garlic aioli. Buy artichokes with a long stem; the stem tastes like the heart once the stringy outer layer is peeled.

Ingredients

Artichokes and marinade

- 2 large globe artichokes
- 1 large shallot, finely chopped
- 2–4 Tbsp vinegar (sherry is best; balsamic or red wine also work; use the larger amount with sweet vinegars)
- ½ cup extra-virgin olive oil
- Salt and black pepper

Garlic aioli

- ½ cup mayonnaise, made into garlic aioli (see Homemade Mayonnaise, in Sauces)

Method

1. Cut ½–1 inch off the top of each artichoke and trim the remaining leaf tips with scissors. Trim a little off the bottom of the stem but leave it on. Steam until a paring knife slides easily into the heart, about 30–40 minutes. Cool until you can handle them.
2. Meanwhile whisk the shallot, vinegar, oil, and a pinch of salt and pepper. Make the garlic aioli (Sauces) and refrigerate at least an hour so the garlic mellows.
3. Halve the cooled artichokes, scoop out the hairy choke with a teaspoon, and pull out the purple inner leaves. Marinate 30 minutes at room temperature while you heat the grill. Grill 3–6 minutes per side, until heated through and charred. Serve with the aioli.
4. The marinade is enough for 2 huge artichokes; scale up as needed.