

GOOP



Valentine's Day Steamed Artichokes with Cheat's Aioli

ingredients

- 2 artichokes, trimmed
- 1/2 cup mayonnaise or Veganaise (the only substitute that tastes good)
- 1 clove garlic, crushed
- 1 teaspoon freshly squeezed lemon juice (about 1/4 of a juicy lemon)
- pinch of coarse sea salt
- 1 generous tablespoon of thinly sliced basil

preparation

Steam the artichokes for about forty five minutes or until they give little resistance when you pierce them with a parin

Meanwhile, mix the rest of the ingredients together in a bowl.

Let the artichokes cool a bit and serve them with the aioli. To eat, peel off each leaf, swipe it through the aioli, scrape it with your teeth and repeat over and over. When you get to the heart, remove the sharp thistle and enjoy the best part of the artichoke.