

COLD ARTICHOKE WITH MAYONNAISE

4 Artichokes
1 jumbo egg at room temperature
1 tsp. dry mustard
1 tsp salt
1 ½ cups vegetable oil
3 tbsp lemon juice

Trim top ¼ of each artichoke. Remove stem and tough bottom row of leaves. Place in boiling salted water and boil gently covered for 30 to 45 minutes till bottom can be pierced easily with a knife.

I will bring artichokes prepared to this point.

When cool, remove light colored cone of leaves from center and scrape out the fuzzy center and discard. Chill artichokes.

Put egg, mustard, salt, vegetable oil and lemon juice in hand blender beaker. Place bottom shaft of immersion blender over egg yolk on bottom and begin to blend.

When mixture begins to emulsify gently raise the shaft to the top of the mixture and back down to incorporate the rest of the oil. You will have mayonnaise in about 20 seconds.

Chill mayo and artichokes about 30 minutes.

Fill cavity of each artichoke with mayonnaise. Place artichokes on four separate plates and serve in kitchen.

TIME LINE: Prepare mayonnaise when you arrive and serve artichokes in kitchen while everyone is cooking at about 6:15 -6:30.