

## Artichoke Fritters with Lemon Aioli

Tender artichokes and briny capers partner up for these delicious fritters. Finished off with beer batter and accompanied with creamy lemon aioli, these bites cry out for a crisp glass of sauvignon blanc.

### Ingredients

Artichoke hearts (not marinated)  
Capers  
Shallots  
Parmesan cheese  
Italian seasoning  
Mayonnaise  
Lemon  
Egg, Dijon mustard, olive oil (for the aioli)  
Beer  
Flour  
Salt, pepper

**Make mixture:** Chop 7-8 artichoke hearts into small pieces. Small dice 1T shallot and place into a small bowl. Add 2-3T capers (not drained), 1T Italian seasoning and ¼ cup each of mayonnaise and grated parmesan cheese. Zest the rind of one lemon and add to mixture (save lemon). Taste for salt and pepper.



**Form into fritters:** Scoop one tablespoon of mixture and place on lined cookie sheet. Repeat until mixture is gone, about 20-22 fritters. Place in the freezer for at least one hour.

**Make aioli:** Separate one egg yolk and place into a small bowl. Whisk in juice of ½ lemon. Slowly whisk in ¼ cup of olive or grapeseed oil. Add 1 teaspoon of Dijon mustard if desired.



**Make fritters:** In a medium bowl, mix one cup of flour and ½ bottle of good quality beer (about ¾ cup). Dip frozen fritters into the batter until each one is coated.



Heat one inch-high cooking oil in a deep pot until hot. Carefully add several fritters into the oil and cook until browned, about 3 minutes on each side. Place on baking rack over paper towels or newspaper to dry.

**Prepare dish for serving:** Place fritters on a serving plate. Pour aioli into a small bowl and serve. (Fritters can be refrigerated and rewarmed in a 350° oven for 4-5 minutes).