



Grilled Vegetables with Garlic Aioli

YIELD: Makes 4 Servings

Seek out whatever is fresh and in-season at your local farmers' market, such as summer squash, zucchini, eggplant, scallions, cippolini onions, and tomatoes. Then, take your crudité platter to a whole new level by lightly charring the vegetables.

COOK TIME - 10 Minutes

PREPARATION METHOD

To make aioli

1. Smash garlic cloves into a paste using the side of a large, heavy knife.
2. Whisk together yolk, lemon juice, and mustard in a small bowl. Combine oils. In small increments, add oils to the yolk mixture. Whisk constantly until all the oil is incorporated and the mixture is emulsified.
3. Whisk in garlic paste and season with salt and pepper. If aioli is too thick, whisk in a couple drops of water. Chill, covered, until ready to use.

To grill vegetables

1. Set the charbroiler to high heat and allow to preheat for 5 minutes.
2. Toss the vegetables with olive oil, salt, and pepper.
3. Grill a few pieces at a time, cooking until just charred but still retaining a bite. Serve alongside garlic aioli.

INGREDIENTS

Aioli

- 2 garlic cloves
- 1 large egg yolk
- 2 teaspoons fresh lemon juice
- ½ teaspoon Dijon mustard
- ¼ cup extra-virgin olive oil
- 2 tablespoons vegetable oil

Grilled Vegetables

- Assorted vegetables, trimmed or cut into planks
- Olive oil
- Kosher sal
- tFreshly ground black pepper