

Basil Aioli

Prep and Cook Time: 30 minutes. Notes: If you are concerned about salmonella or bacteria in raw eggs, use 1/2 cup pasteurized whole eggs (available at some grocery stores) in place of the egg yolks.

This recipe goes with **Bart's Ultimate BLT**

Ingredients

1 cup loosely packed basil leaves
1/2 cup extra-virgin olive oil
1/2 cup canola oil
2 egg yolks
2 cloves garlic, minced
1/2 teaspoon each dried mustard, lemon juice, salt, and pepper

Preparation

1. Bring a large pot of salted water to boil. Dunk basil leaves into the boiling water for 20 seconds. Drain and squeeze out as much excess water as possible.
2. In a blender, whirl blanched basil leaves with olive and canola oils. Empty into a measuring cup or small pitcher and reserve.
3. In a medium bowl, whisk together egg yolks, garlic, mustard, lemon juice, salt, and pepper. Whisk in a drop of the basil oil; continue adding drops of oil, whisking until mixture thickens to a mayonnaise-like consistency. Continuing to whisk, pour in remaining basil oil in a very thin stream. Season with additional salt and pepper to taste.

Bart's Ultimate Blt

2 1/4- to 1/2-inch-thick slices of artisan levain or sourdough bread
2 tablespoons **Basil Aioli**
3 pieces applewood-smoked thick-cut bacon, cooked
1 ripe medium tomato, sliced
1/3 cup loosely packed arugula leaves
2 ounces fresh mozzarella, sliced
Salt and pepper

Preparation

1. Spread one side of each piece of bread with basil aioli. Stack one piece with bacon, tomato slices, arugula leaves, and fresh mozzarella slices. Sprinkle with salt and pepper. Top with second slice of aioli-laden bread. Eat with gusto.
- Tomatoes with wine: Parcel 104's Master Sommelier, Randall Bertao, likes wines with clean, focused flavors and a medium acidity to balance the tomatoes--such as Charles Melton Rosé 2004 (Barossa Valley, Australia; \$12) and Merry Edwards Sauvignon Blanc 2005 (Russian River Valley, CA; \$27).