

AIOLI SAUCE

A popular Mediterranean quick sauce made with lemon, garlic, olive oil & eggs

INGREDIENTS

3/4 C	Olive oil
3 or 4	Garlic cloves
1/2 t	Morton No-Salt OR Salt
1	Lemon
3	Egg yolks
1 T	Dijon mustard
1 t	White vinegar

MIXING INSTRUCTIONS

- 1 Process garlic & olive oil
- 2 Wisk egg yolks & dijon mustard for 2 minutes
- 3 Drizzle garlic & olive oil mix slowly into egg yolk mustard mix
- 4 Stir constantly until it starts looking like mayonaise
- 5 Add the vinegar, salt & pepper & whisk
- 6 Add in remaining olive oil but you may not need it all
- 7 Squeeze in lemon juice to taste
- 8 Sauce should be thick & creamy

NOTES

- 1 To reduce this risk of Salmonella in raw eggs use only fress, properly refrigerated clean, grade A or AA eggs with intact shells & avoid contact between the yolks or whites & the outer shell of the eggs.
- 2 You can be creative & add additional flavors to the sauce

