

Aioli

garlic infused "mayonnaise"

Aioli is a sauce similar to mayonnaise but with more gusto. Its flavor bases are garlic and extra virgin olive oil. It is made similar to mayonnaise but relies, like most Italian dishes, on the best ingredients and doing little to them. In this case crushed and pulverized garlic cloves are added to mayonnaise. Aioli is versatile and can be used as a stand alone sauce for grilled meats or as a condiment, backing up a dish.



- 1 large egg
- 3 medium cloves garlic, minced
- 2 teaspoons juice from 1 lemon
- 1 cup extra-virgin olive oil
- 1 pinch Kosher salt
- 1 pinch freshly ground black pepper

1. Combine the egg, garlic, lemon juice in a body of a blender. Puree and add olive oil, in a slow and steady stream until aioli thickens and all oil is emulsified.
2. Season to taste with salt and pepper.

Alternatively

1. Combine all ingredients in a tall wide mouth mason jar or other sturdy container and allow to rest several minutes.
2. Place the immersion blender in the mason jar and begin to slowly mix the mayonnaise. It will begin to emulsify immediately but keep it going for at least 45 seconds to 1 minute.
3. Use right away or place in an airtight container and store for up to 7 days.