

## Aioli (Garlic Mayonnaise)

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
garlic	2 – 3 cloves	mashed
salt	a pinch	
egg yolks	2 large	
lemon juice	3 1/2 teaspoons	
Dijon mustard	1/2 teaspoon	
olive oil	1/2 cup	
vegetable oil	6 TBLSP	

- Drape a kitchen towel over a small saucepan, and set a small metal bowl over it. This will hold the bowl in place.
- On a cutting board, mince and mash the garlic into a paste with the pinch of salt.
- In the bowl that is sitting on the towel, whisk together egg yolk, lemon juice and mustard.
- In another small bowl, whisk the oils together, and then drizzle them, very, very slowly, into the yolk mixture, whisking constantly, until all oil is incorporated and mixture is emulsified.
- Whisk in the garlic paste.
- Chill, covered, until ready to use.

**Sauce**