

Innovative Aiolis

Greek Island Spice products are a great tool for creating innovative aiolis and spreads. Simply add between 1/4 to 1/2 ounce of product per 1 oz. portion, or mix approximately one part GIS product to three parts prepared mayonnaise.



Try blending in fresh minced herbs, relish, vinegar, lime juice or marmalade for additional interest. A great staple to keep on hand for putting a spin on sandwiches and burgers. Here are some ideas to keep your cold pantry a non stop culinary adventure.

Aioli Menu Name Suggestion	Greek Island Spice Product	Ideas and Tips
Southwest Smoked Chili Dip	Adobo	Great dip for veggies, garnish for burgers
Fig and Thyme Aioli	Adriatic Fig Tapenade	Add a drizzle of balsamic vinegar and a few pinches of freshly chopped thyme.
Power Pesto Veggie Dip	California Power Pesto	Try using Greek Yogurt instead of mayo for healthy option
Spicy Jerk Aioli	Caribbean Jerk	Great accompaniment to fried seafood, chicken sandwich, burgers
Coriander Dip	Dhania Coriander Chutney	Great dip or sandwich spread with either mayo or yogurt base
Minted Aioli	Egyptian Mint Pesto	Try Minted Aioli for sandwiches, salads, great Waldorf Salad Dressing
African Spiced Aioli	Ethiopian Berbere Marinade	Great dip or sandwich spread with either mayo or yogurt base
Sweet and Spicy Shrimp Dip	Floridian Jerk Marinade	Add a bit of orange jam to sweeten it up for a perfect coconut shrimp dip
Zingy Chimichurri Aioli	Garlic Chimichurri	Great accompaniment to fried seafood, chicken sandwich, burgers
Basil Walnut Aioli	Mediterranean Basil Pesto	Add a handful or two of finely chopped walnuts
Fresh Herb Aioli	Pistou Provincial	Add a bit of lemon zest for a great spread for sandwiches or seafood.
Rustic Fig and Olive Aioli	Persephone's Fig and Olive Tapenade	Great accompaniment to upscale sandwich or burger plate
Rosemary Citrus Aioli	Rosemary Pesto	Add a bit of freshly grated orange zest
Spiced Fruit Aioli	Sonoma Harvest Chutney	Mix in a processor, just enough to keep tidbits of the fruit intact.
Zesty Sun Dried Tomato Aioli	Sun Dried Tomato Pesto	Add a bit of finely chopped fresh basil or a bit of Mediterranean Basil Pesto
Thai Style Tartar Sauce	Thai Curry Pesto	Stir in a bit of lime juice for a great accompaniment to fried seafood
Zesty Lemongrass Aioli	Thai Lemongrass Pesto	Great accompaniment to fried seafood, chicken sandwich, veggies
Spicy Cilantro Lime Aioli	Zhoug Sauce	Kick it up with finely chopped fresh jalapeno.