

Aioli Sauce



Aioli simply means olive oil sauce. Some versions use eggs. Here's a quick Aioli Sauce that doesn't use eggs.

Preparation time: 10 minutes

Organize Your Ingredients!

Notes on Organizing

Prep and organize your ingredients before assembling.

Aioli Sauce

1/2 C. thick Greek yogurt
1 T. olive oil
1 clove garlic (smashed and chopped)
1-1/2 tsp. lemon juice
1/2 tsp. Dojon mustard

Assembly Instructions

1. Combine yogurt and olive oil in a food processor by slowly adding oil to yogurt.
2. Once oil is absorbed, add garlic,, lemon juice and mustart. Blend until creamy smooth.
3. If needed, thin the aioli with a tablespoon of milk or buttermilk.

