

WHAT'S 4 DINNER?

#RECIPESTHATDISH



Easy Aioli

July 21, 2022

Aioli, mayonnaise's garlicky sister, is a delicious emulsion that makes sandwiches, french fries, and crudités better. Purists will argue that REAL aioli only contains garlic and oil. So this is "Easy Aioli," and it can be made by hand, or with a handheld immersion blender. Either way, do not be tempted to add the olive oil with the rest of the oil (or to make this entirely with olive oil), because it will taste bitter. I prefer to whisk this together by hand, because I think it makes a thicker, creamier emulsion.

Makes 1 cup

Ingredients:

- 3 medium garlic cloves, finely grated, minced, or pressed through a garlic press
- ¼ teaspoon kosher salt (Diamond Crystal)
- 1 tablespoon freshly squeezed lemon juice
- 2 large egg yolks
- 1 teaspoon Dijon mustard
- ¾ cup neutral oil (like Grapeseed, Vegetable, or Canola)
- ¼ cup extra virgin olive oil

Whisking by hand:

1. Finely grate, mince, or press garlic cloves through a garlic press. If you have a mortar and pestle, transfer garlic to it and add the ¼ teaspoon of kosher salt. If you don't have a mortar and pestle, pile garlic directly onto your cutting board and sprinkle it with the salt. Using either the mortar and pestle, or with the side of your chef's knife on the cutting board, create a paste with the garlic and salt.
2. Transfer garlic paste to a medium bowl and add lemon juice. Let sit for 5 minutes to mellow the garlic flavor. Add egg yolks and Dijon mustard. Whisk to combine. While whisking constantly, start adding neutral oil in a slow, steady stream, making sure each drop of oil is emulsified before you add more. Once your emulsion is stable, thick and creamy, whisk in the olive oil in a slow steady stream.

Immersion Blender:

Combine minced garlic, salt, lemon juice, egg yolks, mustard, and neutral oil in a large jar (or the blending cup that may have come with your immersion blender). Submerge the blades of immersion blender to the bottom of the jar and begin blending. The oil will be sucked down to the bottom of the jar to create a rich, creamy sauce. Once the mixture is completely emulsified and stable, transfer it to a bowl and whisk in the olive oil by hand.

*Notes

Aioli will keep in an airtight container or jar for up to a week in the refrigerator.