

## Aioli



### Ingredients:

- 3 cloves garlic
- Salt
- 1 cup mayonnaise
- 2 1/2 teaspoons fresh lemon juice

### Instructions:

1. Gather the ingredients.
2. Crush the garlic cloves with the flat of a knife, and remove the skin.
3. Using a mortar the garlic until smooth ( can use a garlic crusher).
4. Add the garlic to a small bowl, and whisk together with mayonnaise, lemon juice, and 1/4 teaspoon salt. Put into fridge and serve with wedges.

## Step by Step Instructions:

1. Gather the ingredients.



2. Crush the garlic cloves with the flat of a knife, and remove the skin.



3. Using a mortar crush the garlic until smooth.



4. Add the garlic to a small bowl, and whisk together with mayonnaise, lemon juice, and 1/4 teaspoon salt. Put into fridge and serve with wedges.



5. Wash and dry dirty dishes and utensils. Wipe down work bench and sink.

