

# Betty's Garlic Aioli Sauce Recipe



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In this video, Betty demonstrates how to make a tasty Garlic Aioli Sauce. This sauce is made up of garlic, sea salt, egg yolks, and extra virgin olive oil. I use a blender to make the process very easy. You may use this sauce to spread sandwiches, or to add flavor to other dishes. It is delicious! (Note: I'm sorry I was MIA yesterday—my computer service has been down from Thursday night until this morning...I just spent the extra time cooking and planning some meals for you!)

Ingredients:

2 cloves garlic, minced  
¼ teaspoon sea salt  
2 egg yolks  
½ cup extra virgin olive oil

Mince 2 cloves of garlic on a cutting board, and add ¼ teaspoon coarse sea salt. Mince the garlic and salt together until garlic is finely minced and juicy. Place the salted garlic in a blender. Add 2 egg yolks, and pulse the blender a few times to combine the flavors. Now, slowly pour ½ cup extra virgin olive oil through the top of the blender, and blend on the lowest speed. As you continue to pour in the olive oil, you may pour it a little faster, and blend at a higher speed. When you have blended about ½ cup olive oil in, take the blender lid off and check the consistency of your Garlic Aioli Sauce. It should be like mayonnaise. When it is the consistency of mayonnaise, use a long, thin spatula to remove the Garlic Aioli Sauce from the blender, and place it in a small serving bowl. Use as desired. I will be making Cheesy Garlic Aioli French Bread with my sauce, and I plan to upload it tomorrow! (Note: If you do not have a blender, you may use a large bowl and a whisk to make your Garlic Aioli Sauce.) This is a really simple recipe, and it makes a tasty topping for bread. I hope you like it!

--Betty ☐