



Aioli (Fresh Garlic Extra Virgin Olive Oil Mayonnaise)

- 2 egg yolks
- 2 teaspoons crushed garlic (optional)
- 1 1/2 teaspoons salt
- 1 Tablespoon fresh lemon juice
- 1 Cup Extra Virgin Olive Oil (flavor ideas: Garlic, Chipotle, Lemon, Persian Lime)

Pulse the first four ingredients in the food processor or blender until well mixed. SLOWLY, drop by drop; begin adding the olive oil while blender is running. Once the mixture begins to thicken, pour olive oil slowly in a steady stream. Continue until all oil is used and the mixture is thick and properly emulsified.

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10am - 6pm Daily**

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