

Aioli Dip

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*2 egg yolks
juice of 1/2 lemon
1 tablespoon water
1/2 teaspoon Kosher salt
1 teaspoon Dijon mustard
1/2 cup olive oil
1/2 cup vegetable oil
2 to 3 cloves garlic, grated
lemon juice (to taste)
salt (to taste)*

In a heatproof bowl set over a pan of simmering water, whisk the egg yolks with the lemon, water and Kosher salt until slightly thickened, about 2 minutes.

Remove from the heat. Whisk in the mustard. Slowly whisk in the olive oil and vegetable oil. Stir in the garlic.

Season with more lemon juice and salt. Thin with water, if needed.

Per Serving (excluding unknown items): 2050 Calories; 227g Fat (98.3% calories from fat); 6g Protein; 3g Carbohydrate; trace Dietary Fiber; 425mg Cholesterol; 1018mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 45 Fat; 0 Other Carbohydrates.