

# Pimenton Aioli Dip

*Food Network Magazine*

*2 egg yolks  
juice of 1/2 lemon  
1 tablespoon water  
1/2 teaspoon Kosher salt  
1 teaspoon Dijon mustard  
3/4 teaspoon pimenton (smoked paprika)  
1/2 cup olive oil  
1/2 cup vegetable oil  
2 to 3 cloves garlic, grated  
1 teaspoon sherry vinegar  
salt (to taste)  
additional pimenton (for dusting)*

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 and pimenton. Slowly whisk in the olive oil and vegetable oil. Stir in the garlic.

Season with sherry vinegar and salt. Dust with more pimenton. Thin with water, if needed.

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Per Serving (excluding unknown items): 2051 Calories; 227g Fat (98.2% 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.