

# Homemade Garlic Aioli

PREP TIME	5 minutes
COOK TIME	0 minutes
REFRIGERATE	30 minutes
TOTAL TIME	35 minutes
SERVINGS	8 servings
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Aioli can be used as a dip, sauce or dressing! It's creamy, flavorful & quick to make!

## Ingredients

- ½ cup [mayonnaise](#)
- 1 clove garlic minced
- 1 tablespoon lemon juice
- ¼ teaspoon kosher salt
- 2 teaspoons olive oil
- ¼ teaspoon pepper

## Instructions

1. Mix all ingredients in a small bowl to combine.
2. Refrigerate at least 30 minutes before serving.

## Notes

Makes approx 1 cup.

Keep in a tightly covered container in the fridge for about 2-3 days. If stored longer, there is a risk that the garlic, which has extremely low acidity, may produce botulism, a serious toxin, and this is not a risk worth taking.

## Nutrition Information

Serving: 1g, Calories: 105, Carbohydrates: 1g, Protein: 1g, Fat: 11g, Saturated Fat: 2g, Cholesterol: 6mg, Sodium: 162mg, Sugar: 1g, Vitamin A: 9IU, Vitamin C: 1mg, Iron: 1mg  
(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)  
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