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## garlic sauce (toum)

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Servings

40 servings

Prep Time

5 minutes

Kosher Key

Parve

### Description

Recipe for Arab Garlic Dipping Sauce. Use on Shawarma, Falafel, Grilled Foods. Vegan, Garlicky, Creamy and Flavorful. Makes roughly 5 cups, 2 tablespoons per serving.

### Ingredients

- 4 cups sunflower oil, avocado oil or canola oil, chilled (You may need less oil - detailed instructions below. For Passover safflower oil may be used)
- 1/2 cup garlic cloves peeled
- 1/2 cup lemon juice divided
- 1/2 cup ice cold water divided
- 1 3/4 tsp salt

### Recipe Notes

**You will also need:** Food processor

**Nutritional Information:** Assuming the recipe makes roughly 5 cups of toum (it is never exactly the same amount from batch to batch), you will end up with around 80 tablespoons of sauce. Serving size is roughly 2 tablespoons per serving, which equals 196 calories per serving.

### Instructions

1. Before you begin, place your oil in the freezer or refrigerator so that it is chilled, but still liquid. While the oil chills, remove the ends from your garlic cloves, split them in half and remove any green layers from inside. In a food processor, combine garlic cloves, salt, 1/4 cup of the lemon juice and 1/4 cup of the ice cold water.
2. Process until smooth, then stop and scrape the sides of the food processor with a spatula.
3. Turn the food processor back on and drizzle the chilled oil through the top as SLOWLY as possible, one cup at a time. If you don't have a steady hand I suggest putting the oil in a

squeeze bottle and drizzling it in that way. After each cup of oil, add 1 tbsp each of the lemon juice and cold water.

4. Scrape down the sides of the food processor as necessary. Be sure that your processor does not get too hot, as this can cause your sauce to separate.
5. Only add oil until you've reached the texture you desire - you may only need 3 1/2 cups to achieve the proper texture. The final result should resemble a soft mayonnaise. This recipe makes about 5 cups of sauce, a serving is calculated as roughly 2 tablespoons. Store toum in an airtight container in the refrigerator. This recipe makes a pretty big batch, but it should keep for up to 4 weeks and it can be used on so many things. You'll be happy you have extra. Enjoy!

Nutrition Facts	
Garlic Sauce (Toum)	
Amount Per Serving (2 tbsp)	
Calories 196	Calories from Fat 196
% Daily Value*	
<b>Total Fat</b> 21.8g	<b>34%</b>
Saturated Fat 2.2g	<b>11%</b>
<b>Sodium</b> 102mg	<b>4%</b>
<b>Potassium</b> 11mg	<b>0%</b>
<b>Total Carbohydrates</b> 0.6g	<b>0%</b>
Dietary Fiber 0.1g	<b>0%</b>
Sugars 0.1g	
<b>Protein</b> 0.1g	<b>0%</b>
Vitamin C	2.1%
Calcium	3%
* Percent Daily Values are based on a 2000 calorie diet.	