



NO FAIL GARLIC SAUCE

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What I love about this recipe is that it is perfect with kebabs, steak, grilled veggies, and pita chips. I have never had success making it the traditional way. This way is so quick and tastes just as good. The longest part of preparing the recipe is peeling the garlic which incidentally you can add more or less garlic depending on your preference!! I hope you try and make it. Also the key is using a stick blender and jar!

INGREDIENTS:

6-8 cloves of garlic
1 tsp salt
1 egg white
1 tbsp water
1 tbsp lemon juice
1 cup neutral oil (not grape seed)

DIRECTIONS:

1. Place garlic and salt in stick blender jar. Stab a few times to process to a paste. Remove stick blender and add ingredients in order and let settle for 15 seconds.
2. Reinsert the stick blender resting it on the very bottom and switch on. Mixture will begin to emulsify from the bottom up.
3. When it's 2/3 emulsified slowly remove the stick blender and by the time it is done it will be emulsified and fluffy.
4. Enjoy!!