



Tanya's Aioli Sauce

Preparation Time: 5 mins

Cooking Time: N/A

Serves: 6

Difficulty: Easy

INGREDIENTS

1 cup egg mayonnaise
2-3 teaspoons crushed/minced garlic
1-2 teaspoons Dijon mustard
Cayenne pepper
1 teaspoon sugar
Squeeze fresh lemon juice

Variations:

This recipe can be changed up in so many ways.

- Siracha
- Horseradish
- Paprika
- Add fresh parsley

DIRECTIONS

In a small bowl combine all the ingredients. The listed quantities are only a guide and can be adjusted according to your flavor preferences. For the cayenne pepper, add according to the level of heat you like.

Store leftover sauce in the fridge. It keeps a long time.