



WINE COUNTRY KITCHENS  
*Napa Valley*

### **Roasted Garlic Aioli**

- 2 Cloves garlic
- 2 Egg yolks
- 2 Tbsp. Lemon Juice
- Salt and Pepper to taste
- Dash of Cayenne Powder
- 1 cup Wine Country Kitchens Kettle Roasted Garlic Oil

Using a large, heavy knife, mince and mash garlic to a paste. In a small bowl, whisk together garlic, eggs yolks, and lemon juice. Add oil, a few drops at a time, to yolk mixture, whisking constantly, until all oil is incorporated and mixture is emulsified. (If mixture separates, stop adding oil and continue whisking until mixture comes together, then resume adding oil.)

Whisk in cayenne pepper and season with salt and pepper. If aioli is too thick, whisk in 1 or 2 drops of water.

Cover and chill until ready to use.

Serve with grilled chicken strips, shrimp or fish.