



Black Garlic Mayo

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 cup	5 MIN	0 MIN		10

Black garlic mayo is a rich and creamy condiment made with black garlic, giving it a deep, slightly sweet, and umami-packed flavor. It's a gourmet twist on classic mayonnaise that elevates any dish. This easy recipe comes together in minutes and is perfect for spreading, dipping, or drizzling. It pairs especially well with sandwiches, burgers, and roasted foods.

Ingredients

- 1 cup mayonnaise
- 4-5 cloves black garlic
- 1 teaspoon lemon juice
- Salt and pepper to taste

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 0 minutes
- Total Time: 5 minutes
- Servings: ~1 cup

- Course: Condiment
- Cuisine: International

Cooking Method

Instructions

1. In a bowl or blender, combine mayonnaise and black garlic.
2. Mash or blend until smooth.
3. Add lemon juice, salt, and pepper.
4. Mix well until creamy and fully combined.
5. Taste and adjust seasoning if needed.
6. Serve immediately or chill before use.

Cooking Tips

- Use a blender for smoother texture
- Adjust garlic amount based on taste
- Chill before serving for best flavor

Variations

- Add Dijon mustard for extra depth
- Add chili paste for spice
- Use vegan mayo for a plant-based version
- Add herbs like chives

What to Serve with Black Garlic Mayo

- Burgers
- Sandwiches
- Fries
- Roasted vegetables

Storage

Store in an airtight container in the refrigerator for up to **1 week**.

Reheating

Not required.

Frequently Asked Questions

Is black garlic mayo strong?

No, it's milder and slightly sweet.

Can I make it vegan?

Yes, use plant-based mayo.

How is it different from regular garlic mayo?

It has deeper, sweeter umami flavor.

Recipe Author

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