



Garlic Aioli

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4-6 People	10MIN	0 MIN		8

Garlic aioli is a creamy and flavorful sauce made with garlic, oil, and lemon juice. It has a rich texture and bold garlic taste that makes it perfect for dipping, spreading, or adding to a variety of dishes. This easy homemade garlic aioli comes together quickly and delivers a fresh, restaurant-quality flavor. It pairs well with fries, sandwiches, grilled meats, and vegetables.

Ingredients

- 2-3 garlic cloves
- 1 egg yolk (*or 2 tablespoons mayonnaise for shortcut*)
- ½ cup olive oil
- 1 tablespoon lemon juice
- Salt to taste

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 0 minutes
- Total Time: 10 minutes

- Servings: 4-6
- Course: Sauce / Condiment
- Cuisine: Mediterranean

Cooking Method

Instructions

1. In a bowl or food processor, add garlic and mash into a paste.
2. Add egg yolk and whisk until combined.
3. Slowly drizzle in olive oil while whisking continuously.
4. Continue whisking until the mixture thickens into a creamy texture.
5. Add lemon juice and salt, then mix well.
6. Taste and adjust seasoning if needed.
7. Serve immediately or chill before use.

Cooking Tips

- Add oil slowly to prevent splitting
- Use room temperature ingredients
- For a quicker version, use mayonnaise as a base

Variations

- Add roasted garlic for a milder flavor
- Mix in herbs like parsley or basil
- Add chili for a spicy aioli
- Use garlic + lime for a twist

What to Serve with Garlic Aioli

- French fries
- Roasted vegetables
- Sandwiches and burgers
- Seafood and grilled meats
- Garlic appetizers

Storage

Store in an airtight container in the refrigerator for up to **3 days**.

Reheating

Do not reheat. Serve chilled or at room temperature.

Frequently Asked Questions

Can I make aioli without eggs?

Yes, use mayonnaise as a base.

Why did my aioli split?

Oil was added too quickly.

Can I use roasted garlic?

Yes, for a sweeter flavor.

Recipe Author

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