

and serve.

AÏOLI

MAKES ABOUT ¼ CUP

This garlicky mayonnaise adds kick to sandwiches, vegetables, bouillabaisse, and seafood.

WHAT CAN GO WRONG: The sauce can taste overly harsh and bitter.

HOW WE FIXED IT: We minced a single clove of garlic to a paste on a rasp-style grater for an aioli with full but even garlic flavor and no harsh-tasting bits. A mix of vegetable and extra-virgin olive oils leads to clean flavor that's still fruity.

- 2 large egg yolks
- 4 teaspoons lemon juice
- 1 garlic clove, minced to paste
- Salt and white pepper
- ⅛ teaspoon sugar
- ½ cup vegetable oil
- ¼ cup extra-virgin olive oil

In large bowl, combine egg yolks, lemon juice, garlic, ¼ teaspoon salt, and sugar. Whisking constantly, very slowly drizzle oils into egg mixture until thick and creamy. Season with salt and pepper to taste.

TO MAKE AHEAD: Aioli can be refrigerated for up to 3 days.
