

Roasted Garlic Aioli
Corporate Recipe—Number: 901744

Misc.—Sauces

	Servings
Ingredients	4
Garlic, Whole	1/4 Ea
Oil, Olive	1 Oz
Salt	1/8 tsp
Pepper, Black, Ground	1/8 tsp
Mayonnaise	3 7/8 Tbsp
Lemon Juice	1/8 Oz
Cheese, Parmesan, Grated	.05 Lbs
Mustard, Deli	2 Tbsp
Pepper, Cayenne, Ground	.05 tsp
Worcestershire Sauce	1/10 Oz
Parsley, Freshly Chopped (for garnish)	1/10 Bunch

Portion Size: 2 oz

Pan Size:

Procedures:

Wrap whole garlic in foil (do not peel) and bake until it becomes soft. Once it is soft remove from oven and set aside.

Using a large mixing bowl, combine all ingredients together remove foil from garlic and squeeze until oil comes out and add to rest of ingredients. keep in refrigerator.