

*Aioli is a classic sauce that's basically a form of mayonnaise. Mayo typically requires slowly adding a thin stream of oil to eggs while whisking like crazy to make sure the oil is absorbed and doesn't just pool up. This recipe from SE is a very simple quick way of making it with a hand mixer.*



## Two-Minute Aioli

### Ingredients

- 1 whole egg
- 4 medium cloves garlic, minced
- 2 teaspoons juice from 1 lemon
- 1/2 cup canola, vegetable, or light olive oil
- 1/2 cup extra virgin olive oil
- Kosher salt and freshly ground black pepper

### Directions

1. Place egg, garlic, and lemon juice in the bottom of an immersion blender cup. Pour canola (or vegetable or light olive) oil on top and allow to settle for 15 seconds. Place head of immersion blender at bottom of cup and switch it on. As aioli forms, slowly tilt and lift the head of the immersion blender until all oil is emulsified. (For food processor instructions, see note).
2. Transfer aioli to a medium bowl. Whisking constantly, slowly drizzle in extra-virgin olive oil. Season to taste with salt and pepper. Store in a sealed container in the refrigerator for up to two weeks.

### Special Equipment

Immersion blender with a cup that just fits its head

### Notes

Use the best quality extra-virgin olive oil you can find but do not be tempted to add it directly to the hand blender cup—it will turn bitter. If you don't have an immersion blender with a cup, you can make the aioli in a food processor. Combine the egg, garlic, and lemon juice in a food processor. With the machine running, slowly drizzle in the canola or light olive oil, scraping down the sides as necessary. Transfer the half-finished aioli to a bowl and proceed with step two.