

Chipotle-Lime Aioli



Prep Time: 10 minutes

Yield: 1¼ cups

Ingredients

- 2 large egg yolks at room temperature (see note below)
- 2 garlic cloves, smashed
- 2 tsp. sea salt
- 1 tbsp. fresh lime juice
- 1 cup [Gustare Chipotle Extra Virgin Olive Oil](#)

Directions

In the bowl of a food processor or blender jar, add the egg yolks, garlic, salt, and lime juice. Process until well combined. Very slowly, drop by drop, begin to drizzle in the Chipotle olive oil while the machine is running. Extreme patience must be taken with this slow process, as too much olive oil poured in at once will cause the sauce to break.

Once the olive oil is completely added and emulsified, remove the aioli to a sealed container and refrigerate. Enjoy!

Note: This recipe contains raw egg yolks. If you have a compromised immune system, you can use pasteurized eggs for this recipe.