

HOMEMADE SRIRACHA AIOLI



The rich creamy texture of eggs, extra virgin olive oil, combined with the bite of fresh ground garlic, perfected with a tablespoon of Sriacha Sauce, equals a simply delicious Sriacha Aioli! !

The sauce takes less than five minutes to make, the perfect condiment for dipping veggies, bread sticks, crackers, grilled meats and so much more. I love the combination paired with my Bouillabaisse recipe; or smear a little dab on Fried Chicken Livers, (my next post) or crostini, and let the mouth party begin!



Sriracha Aioli

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Yields 2

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Prep Time

15 min

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Ingredients

1. 1 cup Extra Virgin Olive Oil
2. 1/2 cup Grapeseed or sunflower oil
3. 2 eggs
4. 3 fresh garlic cloves
5. 1 tablespoon fresh lemon juice
6. 1 tablespoon Dijon Mustard
7. 1 tablespoon Sriracha sauce
8. salt and pepper to taste

Instructions

1. In a tall mixing cup, using a blender or hand held emulsifier, combine eggs, garlic, lemon juice, blend until combined
2. slowly drizzle oil into egg mixture until all oil is used and mixture is thick and creamy
3. add sriracha and blend until just combined
4. season with salt and pepper

Notes

1. Recipe can be made a day ahead, stored in an airtight container, and refrigerated

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