



## Roasted Garlic Aioli

12-Sept-2023

Level: Easy

Serves: 6 to 8

Prep + Cool Time: 20 minutes + 1 hour

Cook Time: 1.5 hours



4 to 6 large bulbs (heads) roasted garlic (recipe below)

1½ cups mayonnaise

2 tsp. fresh lemon juice

Coarse kosher salt and freshly cracked black pepper, to taste (optional)

With the pointed end of a wooden chopstick, scoop out the roasted garlic cloves from 4 bulbs (they should come out easily), and place the cloves in a medium bowl. Mash the roasted cloves with a fork to your desired texture, smooth or chunky. Remove any burnt or hard clove skins. Add the mayonnaise and lemon juice, and stir to combine. Pour leftover extra-virgin olive oil from roasting pan into aioli. Taste, season with salt and pepper, if needed. For a stronger garlic flavor, add more roasted garlic cloves (I normally use the cloves from 6 large bulbs). Cover and refrigerate. Spread roasted garlic aioli on hamburgers/cheeseburgers, sandwiches, or toasted bread.

### *Roasted Garlic:*

Large bulbs (heads) of garlic, as many as you desire

Extra-virgin olive oil

Coarse kosher salt

Freshly cracked black pepper

Preheat oven to 325°F.

Remove the outer skin of the garlic bulbs. With a sharp knife, cut the tops of the garlic bulbs so the cloves are exposed. (Do not separate the cloves from the bulb.) Place the bulbs, cut side up, in an ovenproof pan (I use a metal pie pan). Drizzle olive oil over the exposed cloves. Season exposed cloves with salt and pepper (see photo on right). Cover pan with aluminum foil, ensuring foil is not touching the top of the exposed cloves. Seal the aluminum foil tightly around the edges of the pan so steam cannot escape. Bake for 1½ hours.



After roasting, carefully remove foil from pan (as it will be hot), and cool garlic bulbs completely, about 1 hour (see photo on left). Cloves should be soft and spreadable. (Note: Do not wash the roasting pan immediately. I like to add the leftover olive oil and seasonings to the aioli.)