

Mayo (Black Garlic Oil)

August 7th, 2018

Prep Time: 00:30

Cook Time: 00:00

This slightly bitter concoction will provide a garlic super-kick for any soup or noodle dish. It can also be added to salads, sauces, dips, glazes, you name it.

Ingredients:

1 garlic head

1/4 cup Sesame Oil

3 tablespoons Canola oil

Directions:

Completely peel each clove of garlic.

Use a fine grater to grate the garlic.

Heat a small pan to medium heat. Add the Canola oil. Sprinkle in the grated garlic.

Stir, as needed to prevent burning.

Brown the garlic until crispy.

Remove the garlic from heat. In a small food processor or blender, mix the garlic and Sesame oil.

Continue to blend until relatively smooth.

Mayo can be refrigerated for up to 3 months.