



Saffron Aioli

Serves 1

Ingredients:

- 4 oz. Yellow Onions , minced
- 1 Tbsp. Olive Oil
- 1 tsp. Fresh Garlic , minced
- 1/2 tsp. Kosher Salt
- 2 oz. White Wine
- 6 oz. Mayonnaise
- 1/4 tsp. Saffron Threads
- 1/4 tsp. Black Pepper

Directions:

1. Heat the olive oil in a sauté pan over medium heat until onions begin to caramelize.
2. Add garlic and salt; continue to sauté until garlic turns translucent.
3. Add saffron threads and de-glaze with white wine. Continue cooking until most of the wine has evaporated.
4. Remove from heat and cool.
5. Place onion saffron mixture in a food processor with mayonnaise and black pepper.
6. Puree until smooth.
7. Remove Saffron Aioli from food processor and place in storage container.
8. Label, date and refrigerate.