



Cumin-Lime Aioli

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

- 4 each Egg Yolks
- 4 each Fresh Garlic Cloves , minced
- 2 tsp. Ground Cumin
- 1/8 tsp. Ground Cayenne Pepper Sauce
- 2 each Fresh Limes , squeezed
- 1 fl. oz. Red Wine Vinegar
- Salt and Pepper to taste
- 16 fl. oz. Extra Virgin Olive Oil

Directions:

1. Place egg yolks, garlic, cumin, cayenne, lime juice and red wine vinegar in a food processor and process for 30 seconds. While the blade is spinning slowly add olive oil in a thin stream until all is incorporated and aioli is thick, adjust seasoning to taste.