

## Lemon Dill Aioli

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Makes about 1 cup

⅓ cup soy or whole milk

½ teaspoon salt

1 to 2 cloves garlic

1 ½ tablespoons lemon juice

¼ teaspoon white wine vinegar

¼ to ½ cup coarsely chopped fresh dill or 1 tablespoon dried dill

⅔ cup neutral-tasting oil like avocado oil or high-oleic safflower

Place milk, salt, garlic, lemon juice, vinegar, and dill into a wide-mouth glass mason jar or cup that will fit an immersion blender without splashing. Blend until smooth.

Pour oil into the mixture in a steady stream as you continue to blend until aioli is thick, all oil is used, and the aioli has thickened to a mayonnaise texture. Set aside in the refrigerator for an hour or more to allow flavors to fully develop.

### Variations

Use a room temperature egg, in place of milk. Caution: raw egg is not recommended for infants, the elderly, pregnant women, or people with weakened immune system.