



Photo courtesy of Mustard and Co.

Mustard Aioli

Ingredients

1 large egg yolk

1/2 teaspoon finely chopped garlic

1 1/2 teaspoons freshly squeezed lemon juice

*1 tablespoon plus 1 teaspoon Mustard & Co. Mustard

1/2 cup canola oil

**Available in our cafés.*

Preparation

1. Whisk the egg yolk, garlic, lemon juice and mustard in a medium bowl to thoroughly combine.

2. Start adding the canola oil just a few drops at a time, whisking constantly, until the mixture begins to emulsify. As it thickens, continue adding the oil in a slow stream, making sure each addition is thoroughly blended before adding more.

3. Season to taste with salt, then cover the aioli and refrigerate until needed.

4. Enjoy spread on a corned beef sandwich or as a dip with a soft pretzel.