

# Garlic Sauce

## **INGREDIENTS:**

4 C Vegetable Oil  
3/4 C Garlic Cloves -- Peeled  
1/4 C Lemon Juice  
1/4 C Water  
1 Tsp Salt

## **PREPARATION:**

In a food processor, puree the fresh garlic with salt, then add 1/4 cup of oil and a 1 tablespoon of water and 1 tablespoon of lemon juice, run until incorporated.

Continue adding liquids this way till used up.

Make sure the mix does not separate.

A little extra lemon juice may help in that case.

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