

## Basil Aioli

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### Ingredients:

¾ cup olive oil  
1 cup basil leaves, packed  
1 large egg yolk  
1 TBSP lemon juice  
¼ tsp minced garlic  
¼ tsp salt

### Instructions:

1. Place oil and basil in a blender or food processor and puree.
2. Whisk the yolk with a few drops of the lemon juice and whisk in the basil oil a little at a time to start, then a little faster as it begins to emulsify (mix together). Season with the remaining lemon juice, the garlic and salt.

**The story behind this recipe.** Anything with basil is a family favorite at my house. At a restaurant in Italy once, a waitress joked with us that they didn't offer any beverages with pesto when we each ordered a different pesto dish. This aioli is good on anything. Put it on a grilled vegetable sandwich, cheese sandwich or just plain bread. You won't be disappointed.