

Garlic Sauce (Toum)

approximately 5 cups



INGREDIENTS

- 3 1/2 - 4 cups sunflower or canola oil, chilled (for Passover safflower oil may be used)
- 1/2 cup peeled garlic cloves
- 1/2 cup lemon juice, divided
- 1/2 cup ice cold water, divided
- 1 3/4 tsp salt

Before you begin, place your oil in the freezer or refrigerator so that it is chilled, but still liquid.

While the oil chills, remove the ends from your garlic cloves, split them in half and remove any green layers from inside. In a food processor, combine garlic cloves, salt, 1/4 cup of the lemon juice and 1/4 cup of the ice cold water.

Process until smooth, then stop and scrape the sides of the food processor with a spatula.

Turn the food processor back on and drizzle the chilled canola oil through the top as SLOWLY as possible, one cup at a time. If you don't have a steady hand I suggest putting the oil in a squeeze bottle and drizzling it in that way. After each cup of oil, add 1 tbsp each of the lemon juice and cold water.

Scrape down the sides of the food processor as necessary. Be sure that your processor does not get too hot, as this can cause your sauce to separate.

Add oil until you've reached the texture you desire. The final result should resemble a soft mayonnaise. Store toum in an airtight container in the refrigerator. This recipe makes a pretty big batch, but it should keep for up to 4 weeks and it can be used on so many things. You'll be happy you have extra. Enjoy!