

Lemon Aioli



Serve this sauce with our [Fish Soup](#).

Everyday Food, November 2006

Yield: Makes 2/3 cup



Ingredients

- 1/2 cup mayonnaise
- 1 teaspoon finely grated lemon zest
- 1 to 2 tablespoons fresh lemon juice
- 1 teaspoon Dijon mustard
- 1 clove garlic, minced
- Coarse salt and ground pepper



Directions

In a small bowl, place mayonnaise, finely grated lemon zest, 1 to 2 tablespoons fresh lemon juice, Dijon mustard, and minced garlic. Season with coarse salt and ground pepper. Stir to combine.

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