Garlic Aioli

By Chef Tramonto

- ½ T paprika
- 1 t cayenne pepper
- 1 T red wine vinegar
- 1 t Dijon mustard
- 3 garlic cloves, chopped
- 2 egg yolks
- 1 T lemon juice, freshly squeezed
- 1 T fresh parsley, chopped
- ½ t salt
- 2 turns freshly ground black pepper
- ½ C olive oil

Combine the first nine ingredients in a food processor, blender or mixing bowl.

Add the oil in a slow stream and continue to process until the mixture has formed a thick emulsion.

Pour into a squirt bottle.

Chill the aioli thoroughly.

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