



## Lebanese Garlic Sauce

24 servings

15 minutes

### Ingredients

24 Garlic (clove)  
5 grams Sea Salt  
242 milliliters Avocado Oil (divided)  
45 milliliters Lemon Juice (divided)

### Directions

- 1 Add the garlic cloves and salt to a food processor. Blend until finely minced, pausing to scrape down the sides as needed.
- 2 While continuing to blend, slowly drizzle in about half of the oil. Continue to process until the mixture becomes fluffy. Add one teaspoon of the lemon juice. Alternate between the oil and lemon juice until complete, allowing enough time for the oil to emulsify in between, approximately 10 to 15 minutes total.
- 3 Pour into a serving dish and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to one month.

**Serving Size:** One serving equals approximately 2 tablespoons.

**Additional Toppings:** Serve it with grilled meats, roasted vegetables or a warm pita. This can also be used as a salad dressing, tossed with kale or other mixed greens.