

# DENE

## *Truffle Aioli*



### **Ingredients:**

- ½ cup mayonnaise
- ½ cup sour cream
- 1 tablespoon Truffle Hunter White Truffle Oil
- 1 tsp minced garlic
- ½ teaspoon pepper white
- 1 tablespoon lemon juice

### **Method:**

1. Combine ingredients.
2. Using a food processor or mixing bowl and spatula or whisk, combine ingredients until smooth.
3. Store Truffle Aioli refrigerated in an airtight container for up to 3 days.

### **Use on:**

- ✓ Burgers
- ✓ Grilled Cheese
- ✓ BLT's
- ✓ Fish
- ✓ Party and Picnic Sandwiches
- ✓ Pizza (so good with caramelized onion and olive oil sauce)
- ✓ Dip French fries (like my amazing Truffle Fries)
- ✓ Dip tater tots
- ✓ Drizzle onto asparagus
- ✓ Blended into mashed potatoes
- ✓ In scalloped potatoes
- ✓ Dip or drizzle on Baked Artichoke
- ✓ Dip crab cakes
- ✓ Add ¼ cup into dips like my Spinach Dip with Cream Cheese just before baking