

Lebanese Garlic Sauce (Toum)

Ingredients	Instructions
<ul style="list-style-type: none">• 1 cup garlic cloves, peeled and halved• 3 cups neutral oil (such as light olive, vegetable, sunflower, or canola oils)• 3-4 lemons, juiced• 2 tsp salt, or more to taste• 2-3 tbsp cold water (if needed)	<ol style="list-style-type: none">1. Process Garlic: Slice each garlic clove in half and remove any green sprouts. Place into a food processor, add salt; pulse until finely minced, stopping to scrape down the sides of the food processor as needed.2. Emulsify: With the processor running, slowly drizzle in oil until garlic begins looking creamy. Alternate with lemon juice until all oil and juice is incorporated into the mixture, about 15 minutes. If the mixture becomes too thick, add a little cold water to help emulsify.3. Adjust: Continue to mix in the food processor, stopping to scrape down the sides as needed, until the mixture is light and fluffy. Taste and adjust salt and lemon juice if necessary.4. Store: Transfer into a glass jar or container with an airtight lid, cover with a clean towel or piece of paper towel and refrigerate overnight (do not seal). After 24 hours replace the towel with an airtight lid. Keeps fresh in the refrigerator for up to 3 months.5. Serve: Serve this addictive sauce as a spread or condiment on shawarma, rotisserie or grilled chicken, Shish Tawook, pita or vegetables.