

THE UN-COOKBOOK

OF

OUR FINAL  
FREEZER

GARLIC SAUCE

GARLIC SAUCE IS THE PERFECT ACCOMPANIMENT TO ROASTED VEGETABLES. ROAST A HEAD OF CAULIFLOWER WITH SOME OF THIS AS A DIPPING SAUCE AND IT WILL NEVER CROSS YOUR MIND THAT WHAT YOU'RE EATING IS VEGAN.



## EQUIPMENT YOU'LL NEED

- \_\_\_ BLENDER- VITAMIX IS BEST
- \_\_\_ SQUEEZE BOTTLE
- \_\_\_ FOOD PROCESSOR
- \_\_\_ STRAINER
- \_\_\_ CUTTING BOARD AND KNIFE
- \_\_\_ MEASURING CUP AND SPOONS



## INGREDIENTS YOU'LL NEED

- \_\_\_ 1 CUP RAW, PEELED GARLIC
- \_\_\_ 1/2 CUP LEMON JUICE
- \_\_\_ 4 CUPS OF CANOLA OIL
- \_\_\_ 1/2 TSP SALT



## SPECIAL NOTES

WE RECOMMEND USING A VITAMIX BLENDER BECAUSE ITS BLADES ARE ABLE TO SPIN FAST ENOUGH TO CREATE A TRULY FLUFFY, EMULSIFIED SAUCE.

## WHAT YOU'LL NEED TO DO

1 SQUEEZE 1/2 CUP OF LEMON JUICE FROM FRESH LEMONS.

2 BLEND 1 CUP OF WHOLE, PEELED GARLIC IN A BLENDER.

3 DRIZZLE OIL ONTO THE BLENDED GARLIC UNTIL IT FORMS A PASTE.

4 ONCE THE BLADES ARE SUBMERGED IN THE GARLIC/OIL PASTE, CONTINUE ALTERNATING ADDING 1/2 CUP OF DRIZZLED OIL FROM A SQUEEZE BOTTLE WITH 1 TBL OF LEMON JUICE.

5 WATCH FOR AIR BUBBLES AS THE SAUCE THICKENS AND BECOMES PILLOWY. CONTINUE TO ADD OIL AND LEMON JUICE UNTIL THEY ARE GONE.

6 ALLOW THE SAUCE TO COOL TO ROOM TEMPERATURE BEFORE PUTTING IT IN THE REFRIGERATOR.



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