

# NYBG

EDIBLE ACADEMY  
FRESH FROM THE GARDEN TASTINGS



## **CHERYL'S MIDDLE EASTERN GARLIC SAUCE**

From the Family Garden's Children's Gardening Program:  
Fall Crafters – 2014

Serves 2–4 as a dip or light sauce.

### **Ingredients**

1 head garlic, peeled and crushed  
¼ teaspoon 365 Everyday Value® Kosher Sea Salt, to taste  
1 ¼ cups oil  
½ cup fresh lemon juice

Note: for all ingredients, prepare at room temperature.

### **Instructions**

In a small food processor, add crushed garlic and salt; process for 10–20 seconds. With the motor running, slowly add ½ cup of oil in a thin stream. Blend for 20 seconds, then add one tablespoon of lemon juice. Blend for 20 more seconds, or until the lemon juice is well absorbed. Repeat the process two to three additional times, slowly adding oil and lemon juice until remaining ingredients are thoroughly mixed. Serve as a sauce for beans and fingerling potatoes. Optional: Add honey and mustard to the recipe to create a sweet and tangy sauce.

365 Everyday Value® products are found exclusively at Whole Foods Market.