

## Dijon Garlic Aioli

This aioli is great for dipping raw or roasted vegetables, Brussels sprouts in particular! It's tangy, garlicky and absolutely delicious!

You can make it in advance and let the flavors combine really well. You can refrigerate it for about a week.

### INGREDIENTS:

- 1/4 cup mayonnaise
- 2 Tablespoons Dijon mustard
- 1 Tablespoon olive oil
- 1 teaspoon lemon juice
- 2 cloves of garlic, minced
- Salt & pepper to taste



### DIRECTIONS:

- Combine all ingredients mixing well.
- Refrigerate.

