

# Garlic Sauce

## Ingredients

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- 3 Russet Potatoes (small)
- 1/3 c Lemon Juice
- 1/2 T Salt
- 1/2 c Canola Oil
- 2 Garlic Heads

## Instructions

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1. Peel the potatoes then cut into cubes and add to a pot half full of water with a dash of salt. Bring to a boil and simmer until soft. Mash and let cool.
2. Peel garlic and add to a heavy duty blender. Blend until garlic is chopped then add salt and lemon juice. Pour a light layer of oil onto garlic.
3. Puree the garlic, salt, and lemon juice on high and begin pouring a slow steady stream of the rest of the oil through the blender's lid hole until everything has mixed.
4. Add the mashed potatoes, about 2-3 tablespoons at a time and blend on high. Continue adding/blending potato until the sauce is mixed well.

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5. Transfer to a bowl and allow to chill completely in the fridge. After about an hour, the flavors will blend together nicely and the texture will take on that paste consistency.